

SPECIAL ISSUE

People

Holiday 2015



Plus!

34 CELEBRITY
RECIPES

KIDS' CRAFTS

STARS' SIGNATURE
COCKTAILS

GIFT GUIDES

FESTIVE FASHIONS
AND MUCH
MORE!

Holiday ENTERTAINING

DESIGN EXPERTS NATE BERKUS
& JEREMIAH BRENT THROW
THE WORLD'S EASIEST PARTY!





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John Paul DeJoria, Co-founder and Chairman of the Board
Photographed with his daughter and grandchildren



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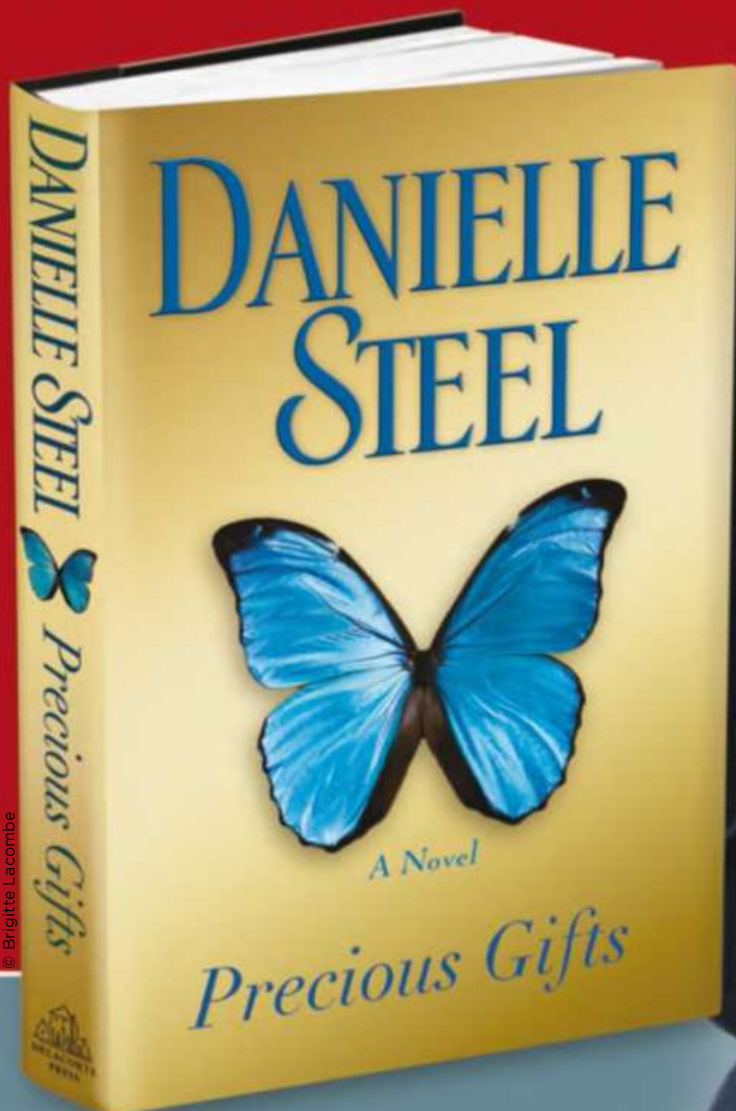
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DANIELLE STEEL

*W*hen an unusual will benefits three daughters, a son and an ex-wife, secrets are revealed, old wounds healed, and mysteries solved with a father's love . . . and precious gifts.



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Photograph by Larsen & Talbert. Groomer: Ben Thigpen/Artists by Timothy Priano; Stylist: Don Samuda/BA Reps; Prop Stylist: Brian Heiser/EH Management; Food Stylist: John Bjostad/BrumfiConlon; Inset: Sally McKenney Quinn

WELCOME!



Each year the editors of *People* create a special holiday entertaining issue just for subscribers. For 2015 we are thrilled to bring you recipes and party ideas from stars and celeb chefs who are dedicated to the idea of keeping things simple. Our cover couple, designers Nate Berkus and Jeremiah Brent, show you how to pull off a spectacular party while barely lifting a finger: The food is takeout; the decorations can be found around the house. Hollywood party planner Mary Giuliani offers tips for creating do-it-yourself stations for guests to create their own cocktails, appetizers or desserts. Actress Sarah Michelle Gellar's new venture FoodStirs lets moms make easy, edible crafts with their kids. Plus, celebs share their go-to recipes, gift ideas and favorite traditions. Happy holidays!



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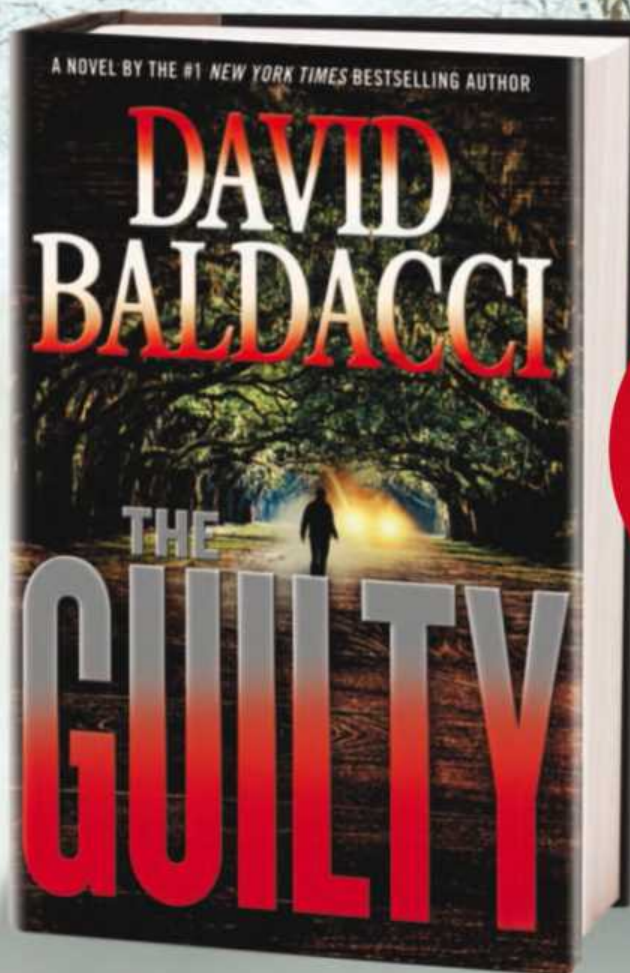
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FESTIVE IDEAS FOR FUN, FOOD AND FAMILY

THE TOP HOLIDAY DECOR ON PINTEREST

Pinner's can't get enough of these paper trees from Kelli Mullins and Kristi Jansen, the twin sisters behind the blog Lolly Jane. With Styrofoam cones of varying sizes, neutral wrapping paper and a little decoupage, the pair created festive holiday decorations "that can be left up all winter long," they say.

TURN THE PAGE FOR MORE CRAFTY IDEAS.



MORE IDEAS FROM PINTEREST



For a “fresh and unexpected” way to display decorations, Beth Hunter, from the blog Home Stories A to Z, suggests putting greenery in a pair of rubber boots or letting pinecones peek out of an old wooden milk crate.

► Christmas-Light Balls

Bloggers at Christmas Lights, Etc. use chicken wire to sculpt a spherical shape, then wrap the balls in mini LED lights for an easy outdoor decoration.



▲ Burlap Stockings

Janis Steward of All Things Beautiful uses burlap fabric, velvet and items like buttons, lace and glitter letters to make individualized “rustic” stockings.



▲ Floating Centerpieces

“These are quick and easy to assemble and make great gifts,” says Heather Meads, the blogger behind Swell Conditions, of her fresh holly and tea-light centerpieces.

DIY Topiary

“Any planter and foraged finds in your yard will work,” says lifestyle blogger Julie Blanner, who also adds starry string lights for that holiday touch.





Liz Marie Galvan of Liz Marie Blog created this sign with her husband by staining a scrap piece of plywood, stenciling reindeer names with white paint and adding a red border. "It's one of my favorite Christmas decorations," she says.

DIY Olive & Orange Holiday Wreath



YOUR 3-STEP GUIDE

Switch up your usual red and green décor with this wreath from event production company Type A Society. "It's fun to make and gives you a totally different color palette to work with," says stylist Carrie Moe.

1. Gather your supplies. You'll need: olive branches, mini oranges or kumquats, large seeded eucalyptus pods, wire, an 18-in. wreath form and wire clippers.



2. Tie together small clusters of your greenery, then wrap them around the front of the wreath form with wire.

3. Repeat step 2, covering all of your stems behind the previous bunch you just wired, till the wreath form is fully covered.



Katherine Heigl's family has a "matching jammies" tradition, she wrote on Instagram.



Black and white—and adorable! January Jones stayed warm while chilling out.



Party of 5! The Shriver-Schwarzenegger squad got into the holiday spirit in matching green gear.



Naughty or nice? Miley Cyrus strikes a pose in Santa-esque sleepwear.

Hollywood PJ PARTY!

Nothing screams 'the holidays' quite like cozy Christmas loungewear. Check out the festive stars who are winning the pajama game!



"Nerds in pj's," Jaime King captioned this photo of herself with (from left) Cash Warren, Jessica Alba and Kyle Newman.



Dax Shepard and Kristen Bell coordinate his-and-hers colored pajamas with their pups.



Katy Perry donned a onesie she designed for Beloved Shirts. (For her 2015 creations, below, see belovedshirts.com/katyperry; \$129.99.)

Get-Glam Apps

THESE PROS COME TO YOU FOR PRE-PARTY PAMPERING



Looking for a truly flawless finish? This app, available in L.A., Miami and New York City, has you covered, offering airbrush makeup and false-lash application for \$115.

StyleSeat

Just as impressive as the app's accessibility (it's available in more than 15,000 cities across the U.S.) is its array of services, among them: facials (\$76) and men's haircuts (\$22). Prices listed are averages. Cost varies by location and professional.

the GLAM app

It's available in 14 cities in the United States and even across the pond in London. Another plus? Pros can be booked for any time day or night (yes, 24/7) for your blowout (price ranges from \$40 to \$75 based on the hairstylist's level of experience).

be GLAMMED

Users can book an appointment anywhere from two months to three hours ahead of time. Brides-to-be take note: They also offer wedding-day hair and makeup, which comes with a consultation ahead of your big day that starts at \$200.

TRY A TASTY APPETIZER FROM
THESE 2 NEW COOKBOOKS
BASED ON HIT TV SHOWS

Modern Family

SMOKED SALMON CANAPES

- 4 oz. cream cheese, softened
- ¼ cup sour cream
- ½ tbsp. honey
- ½ tsp. freshly ground black pepper, plus more for garnish
- ¼ tsp. kosher salt
- 5 oz. sliced cocktail-size rye or pumpernickel bread (2½-in. squares)
- 2 (4-oz.) packages thinly sliced smoked salmon
- 1 medium cucumber, peeled
- ¼ cup minced red onion
- Fresh dill sprigs

1. Combine the cream cheese, sour cream, honey,



The Modern Family Cookbook

pepper, and salt in a bowl; beat at medium-high speed with an electric mixer until smooth, about 1 minute.

2. Cut each bread slice in half diagonally. Separate the salmon slices and cut into 30 strips. Spread $\frac{1}{2}$ tsp. of the cream cheese

mixture onto each bread triangle. Using a vegetable peeler, cut the cucumbers into 30 thin slices, about 1-in. wide, working around the seeds in the center. Roll a cucumber slice inside each piece of salmon; place over the cream cheese

spread on the bread triangles. Dollop $\frac{1}{2}$ tsp. of the cream cheese mixture over the salmon. Sprinkle with the onion and a little more pepper; garnish with dill and serve immediately. **Makes: 30**

Prep time: 25 minutes

Blue Bloods

STUFFED MUSHROOMS

- 12 button mushrooms
- 5 tbsp. extra-virgin olive oil
- ¼ cup good-quality red wine
- Kosher salt
- Freshly ground black pepper
- ⅓ lb. loose sweet Italian sausage
- 1 shallot, minced
- 2 garlic cloves, minced
- ⅓ cup panko bread crumbs
- 2 oz. mascarpone cheese
- ⅓ cup grated Pecorino Romano cheese
- 1 tbsp. chopped fresh flat-leaf parsley

1. Preheat the oven to 325°.
2. Clean the mushrooms. Remove the stems and trim the ends, then finely chop the stems.
3. In a large bowl, combine 3 tbsp. of the olive oil with the red wine and season lightly with salt and pepper. Add the mushroom caps and toss until well coated. Set aside.
4. In a large pan over medium heat, heat the remaining 2 tbsp. olive oil. Add the sausage and break it up with a spatula as it cooks. Cook, stirring

often, for about 4 minutes or until completely browned and cooked through.

5. Add the shallot, garlic and chopped mushroom stems and cook, stirring often, for about 3 minutes, until the chopped stems soften.

Add the panko and stir until all the ingredients are evenly mixed.

6. Remove the pan from the heat, add the mascarpone and stir until it has entirely melted. Add the Pecorino Romano and parsley and stir to combine.

7. Arrange the mushroom caps, round side down, on a rimmed baking sheet. Using a spoon, scoop the sausage mixture into the caps, rounding and firming each mound.

8. Bake the stuffed mushrooms for 40 to 45 minutes or until the mushrooms are deep brown and the stuffing is browned and crisp. Cool for about 3 minutes and serve.

Makes: 12
Prep time: 15 minutes
Cook time: 45 minutes



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BLUE BLOODS
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BRIDGET MCVAY
& WENDY HOWARD GILMORE

The Blue Bloods Cookbook

STAR TALK

What's Your Favorite Holiday Tradition?



CARRIE ANN INABA

“Dressing up my animals in their Santa hats.”



JEFF BRIDGES

“Trimming the tree.”



BETH BEHRS

“Listening to Christmas music with my family and my boyfriend.”

**SELMA BLAIR**

“We leave cookies and chocolate milk for Santa. And carrots for the reindeer!”

Lowes's brother Sean and his then-fiancée (now wife), Meg Smith.



Double the Ugly
“We love throwing parties,” says Lowes (with her husband, actor Adam Shapiro).

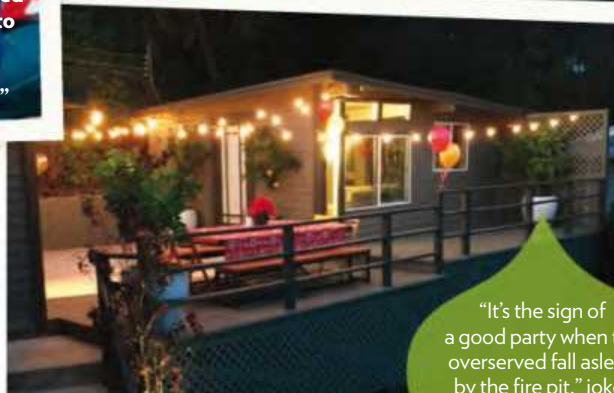


“I enjoy doing DIY stuff,” says Lowes. “So I rigged together a photo booth with streamers and my laptop.”

Katie Lowes's UGLY SWEATER PARTY

THE SCANDAL STAR GOT CRAFTY TO CELEBRATE CHRISTMAS...AND HER BROTHER'S ENGAGEMENT!

Katie Lowes didn't want to throw her brother a “boring” engagement party. “So we said, ‘What if we did it in December, served a traditional Christmas dinner and asked everyone to wear ugly sweaters?’” *Scandal*'s Lowes, 33, says of the bash she and her husband threw last year in their new L.A. home. The key to the success of the party, Lowes says, wasn't the homemade photo booth, or the s'mores roasted by the fire pit, or even the Manhattans made using her great aunt Joan's recipe (though that helped). It was the dress code. “Guests can get annoyed if you ask them to wear a full costume,” Lowes says. “But giving them just one rule sets the tone for a fun party. Everyone ended up trading stories about where they found their amazing sweaters.” —PATRICK GOMEZ



“It's the sign of a good party when the overserved fall asleep by the fire pit,” jokes Lowes of the alfresco revelry.



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Christina Tosi's DESSERT HACK

No time to bake? No problem! The renowned pastry chef and author of *Milk Bar Life* shares this “supersimple, supereasy” cookie recipe. “You don’t even have to turn on the oven.”

PB CORN FLAKE NO-BAKES

1 cup sugar
1 cup light corn syrup
1 cup creamy peanut butter
1 tsp. vanilla extract
6 cups corn flakes

1. Combine the first four ingredients in a small, heavy-bottomed saucepan and stir often over medium heat until the mixture reaches a very low simmer. Remove from the heat and pour over corn flakes in a large bowl. Stir to combine.

2. Drop 2-tbsp.-size clumps (a 2-in. ice-cream or cookie scoop works best) onto a sheet of wax paper or a well-greased baking sheet. Let cool

completely, about 20 minutes, before eating.

3. Store leftovers in an airtight container in the fridge or at cool room temperature.

Makes: about 24 cookies

Prep: 10 minutes

Cook: 12 minutes



The book is available at milkbarstore.com.



A-LIST TREES

1. “Look what I did,” Taylor Swift boasted on Instagram last year.

2. Santa scoped out Kendall Jenner’s evergreen. 3. Beyoncé’s fir was fierce, of course.

STAR TALK

What’s Your Favorite Holiday Movie?



GILLIAN JACOBS
Bad Santa!
It has an irreverent look at the holidays, which I enjoy. It’s hilarious and so wrong.

SCOTT FOLEY
It would have to be *A Christmas Story*. “You’ll shoot your eye out!”

ASHLEY MADEKWE
I love *Home Alone*. So great.

DARBY STANCHFIELD
The classic *It’s a Wonderful Life*. It’s very, very sweet, and it always makes me cry.

OLIVER HUDSON
My God! A Christmas Story. That’s No. 1!

SADIE CALVANO
I just love *Elf*. I laugh every single time.

CHEYENNE JACKSON
Love Actually.

Dolly's true story about the simple gift
that changed her life forever.



DOLLY
PARTON'S
COAT
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Franken presents his gift to Republican Sen. John Hoeven from North Dakota in 2014.

The Senate's SECRET SANTA

POLITICIANS CROSS PARTY LINES TO EXCHANGE GIFTS—AND GOODWILL—IN WASHINGTON EACH YEAR

The presidential campaign is heating up, but cooler heads will prevail—for a few hours, at least—at Sen. Al Franken's fifth annual bipartisan Senate Secret Santa in December. "In the Senate we have serious jobs and often face sobering issues," says Franken, who tries to lighten the mood and "embrace the spirit of the holiday season" with his gift exchange. The Minnesota Democrat got the idea from his childhood: "It's something we used to do at my elementary school," he says. "It gave kids the chance to get to know one another." From the schoolyard to the Senate, the exchange successfully fosters unlikely friendships: Last year 61 Democratic and Republican senators participated. (Franken, for example, made Republican Senator John Hoeven a map of the United States, personalized to his life.) "The Senate Secret Santa creates comity and good cheer," says Franken, "in an institution badly in need of both." —STEPHANIE EMMA PFEFFER



Senators Al Franken, Tim Kaine, Claire McCaskill and Tammy Baldwin celebrated the season last year with inexpensive gifts.



STAR TALK

What's the Most Romantic Winter Getaway?



JILLIAN MICHAELS

"Santorini [Greece]—insanely romantic. But I really want to go to Vietnam. I think that'd be supersexy."

PATRICK WILSON
"Going to Poland with my wife, because it's where she's from."

KRISTEN BELL

"Road-tripping anywhere through the snow à la Christmas Vacation."

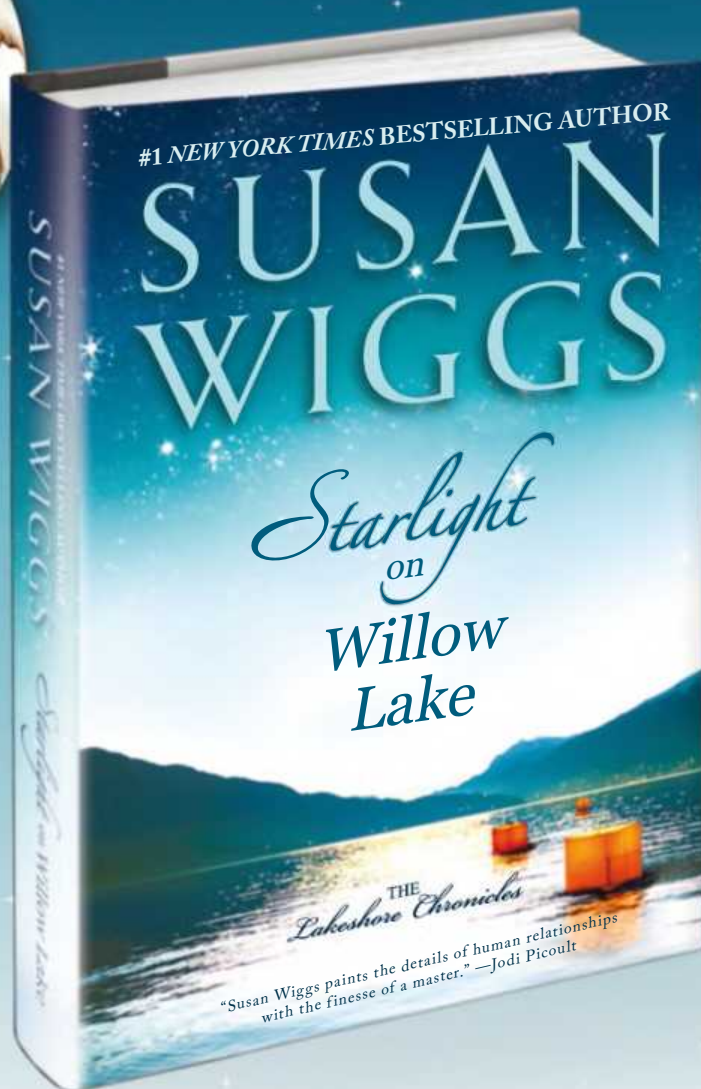
GARCELLE BEAUVAIS
"Jamaica."

SHIRI APPLEBY
"The South of France."

KYLE RICHARDS

"I love being in the mountains with a fireplace and the snow falling. To me there's nothing better than that."

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TIPS & TRIMMINGS

Celeb Couples SEASON'S SNUGGLES!

Whether it's at a party, under the mistletoe or on a tropical getaway, these Tinseltown twosomes (and two adorable toddlers!) make the most of Christmas cuddles.



The Wests (Kanye, North and Kim) hit the photo booth at Kris Jenner's annual Christmas Eve party.



Alessandra Ambrosio receives a smooch from longtime love Jamie Mazur.



Chrissy Teigen and John Legend heat up a winter beach trip.

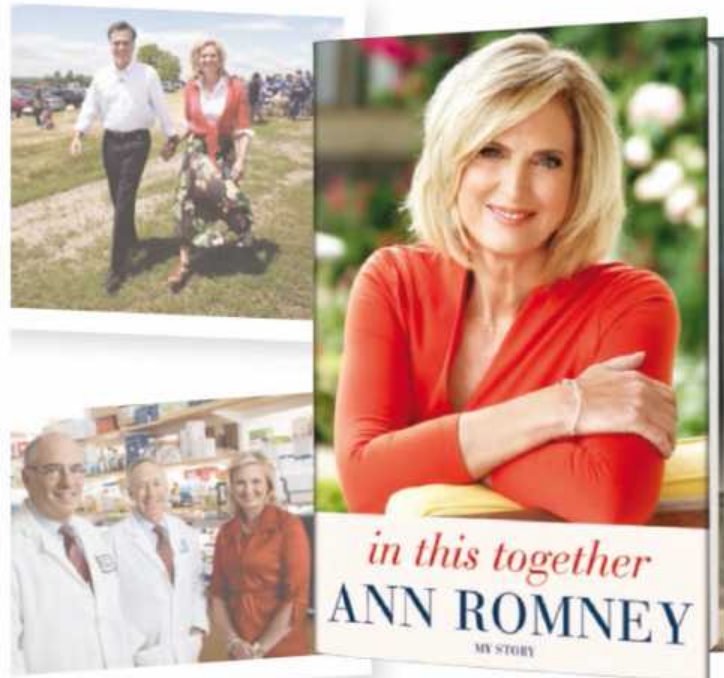


Hilaria Baldwin strikes a (yoga) pose alongside husband Alec and their daughter Carmen.

A Message For The Holidays!



in this together



“In sharing my story, I want to give others hope as I’ve been given hope on this journey.”

When Mitt and Ann Romney met in their late teens, a great American love story began. And their life together would be blessed. Then, in 1998, Ann was diagnosed with multiple sclerosis. *In This Together* is a brave and deeply honest portrait of a family facing an unexpected blow, yet finding the strength to overcome adversity.

AnnRomneyBook.com

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Nate Berkus & Jeremiah Brent

EASIEST PARTY EVER!

THE INTERIOR-DESIGN STARS—AND NEW DADS!—OFFER HOSTING TIPS TO HELP YOU SPEND LESS TIME STRESSING AND MORE TIME CREATING MEANINGFUL MEMORIES WITH YOUR GUESTS By Antoinette Y. Coulton

LDesign gurus Nate Berkus and Jeremiah Brent let nothing stand in the way of entertaining. Even with an 8-month-old daughter, Poppy, they manage to throw at least one party a week at home. But they have a secret: takeout. “It’s fine to order in!” says Berkus, 44, who just celebrated the 20th anniversary of his design firm Nate Berkus Associates. “Just pick a place that you know is always good and pick it up or have it delivered.” Then, says Berkus, whose new collection of holiday items is in Target stores now, “set it out in beautiful plates and bowls and platters.” The key to minimizing stress, he says, is to keep it simple and, of course, stylish. “Our motto is: Nothing’s uptight.”

And nothing’s red or green. The chic couple—who wed in 2014 and now divide their time between L.A. and their downtown N.Y.C. duplex, which is filled with neutral pieces that still make a big impact—stay away from clichés when it comes to setting the scene for a holiday gathering. “We don’t want it to be religious-specific, because we have friends from all walks of life,” says Berkus, who is Jewish, while Brent, 30, is Christian. Adds Brent: “So really, for us, it’s about metallics, mercury glass,

Fake-Out Takeout!

When it comes to the menu, “don’t overthink it,” says Berkus. “You can order in food and arrange it beautifully.”





NATE & JEREMIAH'S FRESH LIME JALAPENO MARGARITAS

1 cup granulated sugar
1 cup water
1 jalapeño (cut in half lengthwise)
1 scant cup fresh lime juice (6-8 limes)
1½ cups Patrón Reposado tequila
⅓ cup Grand Marnier
Lime wedges, for garnish

1. To make a jalapeño simple syrup, combine the water and sugar in a small saucepan, and stir over medium heat until sugar has dissolved. Then add jalapeño halves and increase the heat to bring to a boil. Reduce the heat and let the mixture simmer for 5 to 7 minutes or until the jalapeño just turns a khaki green color. Remove from the heat and allow to cool. Strain the syrup to remove the pepper and any seeds. (Can be stored in an airtight container for up to 2 weeks.)

2. Combine ⅓ cup of jalapeño simple syrup with the lime juice, tequila and Grand Marnier.

3. Serve over ice in double old-fashioned glasses, topped with a lime wedge.

Serves: 6

Prep time: 4 to 5 minutes, plus cooling

Cook time: 4 to 5 minutes



the warmth of candle glow.” In fact, there’s no need to pull out boxes of decorations from the attic or blow the budget buying new tchotchkes—festive decorations could already be under your nose. “You can take objects that you live with every day that may be on your nightstand or your bookshelf and add them to the table to make it more interesting,” says Berkus, who also likes to incorporate items they’ve collected during their travels, like embroidered napkins from a flea market in Mexico or handmade place mats. “I like to use beautiful handmade things to change up the table settings.” For a finishing touch, he suggests using only white unscented candles, so the fragrance doesn’t compete with the food. “White candles work regardless of the season or event,” says Berkus. “When you see white votives that are 99 cents, buy them and hang on to them because you *will* use them.” These days, the couple keep a drawerful, ready to lend ambience at a moment’s notice. “One of the great things about Nate is that the ceremony of serving a meal is very important to him,” says Brent, who hosts the new DIY show *Home Made Simple* on the OWN Network. “Now, having a daughter, you realize how important those moments are to connect with family and friends. It makes me want to do it even more.”

On the day of a party, Berkus sets everything



A Spread with Style

“By putting beloved decor items in the middle of your table, they become a topic of conversation,” says Brent.



*IT'S NOT
FORMAL. WE
JUST WANT TO
ENJOY SOME
GOOD DRINKS
AND GREAT
FOOD AND
CHILL OUT
WITH FRIENDS"*

—NATE BERKUS



AS A COUPLE, YOU HAVE TO FIND YOUR RHYTHM. I'M IN THE KITCHEN AND NATE IS ABOUT SETTING THE TABLE" — JEREMIAH BRENT



out in the morning—flowers, plates, utensils. Appetizers can be as easy as platters of artisanal crackers, nuts, dried fruit and cheese. “Something easy to eat,” says Berkus, who admits he’s a “terrible” chef. Brent often cooks for their bashes, cloistering himself in the kitchen and blasting French rap. Because “cooking is relaxing for Jeremiah,” says Berkus, the couple may even supplement a takeout menu with a homemade dish or two, such as Brent’s chocolate chip cookies, a recipe from

Label the Dishes

Berkus recommends adding simple, handwritten cards that identify each dish, like this simple spaghetti. “That’s such an elegant thing to do. And it literally takes five minutes.”





his mom (see page 26), or Poppy's nanny's broccoli salad (see box, right). They usually serve three starters, two entrées and two side dishes from a handful of go-to favorite restaurants, like Morandi in the West Village. Again: Don't overcomplicate matters. Berkus says, "Jeremiah's like, 'We should ask everybody what they want.' I'm like, 'No, they're getting chicken and pasta and meatballs!'"

To promote a fun, informal vibe, the pair like to encourage partygoers to wander from room to room. "Start with cocktails in the living room, where you can have fun and enjoy each other," says Brent, who adds that "there's *always* tequila" at their events. (The couple's signature drink, a fresh lime jalapeño margarita, is an easy crowd-pleaser; see page 22.) Afterward, guests can move to the kitchen to assemble their entrée plates, then to the dining room to eat. Maybe for dessert, "we end up back in the living room around the fire," says Brent. "The idea of creating different moments for your party is so important." And if, God forbid, someone spills a little red wine during one of those convivial moments? "Take care of it quietly and move on, or deal with it after the party," advises Berkus. "I'd hate to add to someone's embarrassment after they've spilled. I care more about somebody's feelings than I do about some fabric."



Both Berkus and Brent can't get enough of this dish made by Poppy's baby nurse Cheryl Boodoo. "Cheryl is 100 percent in charge at our house!" says Berkus. "We have the peace of mind of knowing that our daughter has the very best care, and her food is delicious! We are very lucky."



CHERYL'S BROCCOLI SALAD

- 1/3 cup mayonnaise
- 1/3 cup sour cream
- 4 tbsp. cider vinegar
- 2-3 tsp. light brown sugar
- 1/4 tsp. ground white pepper (optional)
- 1 large head broccoli, trimmed
- 5-6 oz. Irish Dubliner cheese, crumbled
- 1/2 cup golden raisins
- 1/3 cup toasted sunflower seeds
- 1/4 cup dried cranberries
- 1/2 small red onion, finely chopped

1. In a small bowl, whisk together mayonnaise, sour cream, vinegar, brown sugar and pepper.
 2. Peel stem of broccoli; finely chop florets and stem, and combine with remaining ingredients in a large bowl. Add mayonnaise mixture and toss well.
 3. Cover and chill for 2 hours.
- Serves:** 6 to 8
Prep time: 2 hrs. 30 min. (includes chilling)





Trimming the Table

"High style and quality needn't be expensive," says Berkus, who designed these glam table settings as part of his new collection for Target.



HOLIDAY DECORATING IS ABOUT GLITZ—THROWING A LITTLE BIT OF SPARKLE ON EVERYTHING

—JEREMIAH BRENT

Both men say their goal is to keep everything as casual as possible. "Around the holidays, it's fun to get dressed up," says Berkus. "But it's also fun—and, in some ways, a relief—to be in ripped jeans." Sometimes their friends get a little *too* comfortable. "We've had evenings where guests have just stayed and stayed," says Brent. Adds Berkus: "I've been known to go to bed! I'll just walk out of my own party."

This will be the first Christmas for Poppy—whom they welcomed via a surrogate—and both Berkus and Brent are looking forward to involving her in all their holiday celebrations as she gets older. The mixed-faith pair do get

a tree each year ("I love the smell of a real Christmas tree," says Berkus)—but it's far from traditional. Brent explains, "I like them decorated with whites and golds and neutrals and feathers—it's all about texture." As for specific family rituals, "we haven't thought of that yet," admits Berkus. But it's safe to say that fabulous nondenominational holiday dinner parties are on the horizon. "I have a feeling that our daughter, who is pretty tenacious even at 8 months, is going to find her place very quickly," says Brent. "I think we're just excited to see what she decides she likes, and we will let the new traditions unfold from there." ●

JEREMIAH'S MOM'S CHOCOLATE CHIP COOKIES

- 1 cup unsalted butter
- 1 cup firmly packed light brown sugar
- ½ cup sugar
- 2 large eggs
- 2 tsp. vanilla extract
- 2¼ cups all-purpose flour
- 1 tsp. kosher salt
- ½ tsp. baking soda
- 2 cups semisweet or milk chocolate morsels

1. Preheat oven to 350°. Beat butter and sugars at medium speed with an electric mixer until creamy. Reduce speed to low; add eggs and vanilla, beating for about 1 minute, until blended.
2. Whisk together flour, salt and soda; gradually add to butter mixture, beating until combined. Stir in morsels.
3. Drop heaping tablespoonfuls of dough, about 2 inches apart, onto three parchment-paper-lined baking sheets. Bake

each sheet for about 13 minutes or until golden around the edges and soft in the center. Cool on baking sheet for 1 to 2 minutes; remove cookies to wire racks to cool completely. Store at room temperature in an airtight container up to 1 week.
Makes: About 4 dozen
Total Prep time: 55 minutes
Cook time: 39 minutes





NATE & JEREMIAH'S HOLIDAY PARTY TIPS

Pick a Color Scheme

"Stick to a palette of two or three colors," says Brent. "It will feel much more cohesive and less like a holiday explosion."

Be Prepared

"Before the guests arrive, make sure the music is on and the candles are lit," says Berkus. "You don't want to just be getting out of the shower! Build in an extra 30 minutes."

Offer a Parting Gift

"Have an ornament that's part of the table-scape that people can take home with them," says Brent.



A woman with blonde hair and glasses, wearing a dark brown cowl-neck top, stands behind a young boy with brown hair wearing a plaid shirt. They are in a kitchen with light blue cabinets. In the foreground, a white tray holds several small bowls of red and green candies, a blue plate, and two reindeer figurines. The reindeer are light brown with white fur collars and gold antlers. The background shows a window and some kitchen items on a shelf.

Ludo Lefebvre MY FRENCH HOLIDAY TRADITIONS

*STEP INSIDE THE CELEBRITY CHEF'S
KITCHEN AS HE AND HIS FAMILY PREPARE THEIR
ANNUAL BUCHE DE NOEL CAKE*

By Gabrielle Olya

Holiday Treat

"We eat a bûche de Noël every Christmas," says chef Ludo Lefebvre (with wife Krissy and twins Luca and Réve in L.A.). "It's difficult to find one in America. So I have to make it myself."



Growing up in France, the holidays were “all about food” for chef Ludo Lefebvre, and that hasn’t changed even though he’s made the move to America. “We start a week before Christmas and go a week after, until New Year’s,” says *The Taste* judge, 44. “Two weeks of eating!” One thing that’s always on the menu: a traditional *bûche de Noël* (or Yule log) cake. “It’s a very classic dessert in France,” he says. “You can do any flavor you want. But you *need* to have a *bûche de Noël* on Christmas Day.”

This year, in the kitchen they recently renovated with Fisher & Paykel appliances—for which Ludo is the official brand ambassador—he and his German wife, Krissy, are sharing the baking fun with their 4-year-old twins, daughter Rêve and son Luca. “Now they’re big enough to cook with us,” says the chef. “They appreciate playing with the candy and everything to decorate the cake.” Adds Krissy, 47: “Anything chocolate and cakey, they love!”

Sometimes this love of sweets can actually thwart their celebration plans! Last year Ludo tried to introduce his young kids to another one of his favorite traditions, the Advent calendar. “But it didn’t work,” he says. Says Krissy: “They realized the boxes had candy in them, so they just wanted to open them all!” (For the record,

Ludo is hopeful they’ll be more disciplined this year: “I think they’re ready.”)

While chocolate clearly plays a large role in the Lefebvre family Christmas celebrations, the indulgences don’t end there—Ludo sees the holiday as an opportunity to feast on luxurious foods. “Every day I will have some caviar or foie gras, smoked salmon, lobster—all the expensive stuff.” The family also has a tradition of eating crab legs on Christmas Day, brought over from Krissy’s side of the family. And Ludo admits he’s adopted at least one American custom. “I do watch football, yes!”

Piece of Cake

Lefebvre’s son Luca (bottom left) and daughter Rêve (below) help make the *bûche de Noël*. “It’s a very classic recipe,” he says.




**IN FRANCE, CHRISTMAS IS A
 VERY BIG CELEBRATION. WE EAT FOR
 TWO WEEKS!”**

This holiday season,
**GIVE THEM A CASE
OF THE GIGGLES.**



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BUCHE DE NOEL

- 8 large eggs, separated
- 1 cup sugar, divided
- 1½ cups cake flour
- 2 tsp. baking powder
- Kosher salt
- ¼ cup unsweetened cocoa powder
- 2 cups powdered sugar, plus more for dusting
- 14 oz. bittersweet chocolate (72%), roughly chopped
- ¾ cup Nutella
- 1½ cups heavy cream
- ½ cup sweet chestnut puree
- 1 tbs. dark rum
- Seeds from 1 vanilla bean
- Holiday candy (optional)

1. Preheat oven to 375°. In the bowl of an electric mixer, beat the egg yolks with ¾ cup of sugar until very creamy, about 2 minutes. In a separate medium-size bowl, mix the flour, baking powder, ½ tsp. salt and cocoa powder. Slowly add dry ingredients to the egg mixture, beating on low until fully incorporated.

2. In a separate bowl, whisk the egg whites on medium-high until foaming, then add a pinch of salt and gradually add the remaining sugar until lightly stiff. Using a spatula, slowly fold the egg whites into the batter, adding about ¼ of the egg whites at a time. Fully incorporate so you don't see any streaks of egg white, but

do not overmix.

3. Coat sides of a 15x12-in. jelly-roll pan with cooking spray; line bottom of pan with parchment paper. Pour batter into pan and bake until toothpick inserted comes out clean, about 10 to 12 minutes.

4. When the cake is finished, invert onto a piece of parchment paper that has been dusted with powdered sugar. Peel the baked parchment paper from the top, and carefully roll the cake, starting on a short side, in the sugar-coated parchment paper

to make a log. Cool completely.

5. To make the frosting, melt the chocolate, Nutella and heavy cream in a medium sauce pan over medium-low heat, stirring with a rubber spatula. Once completely melted, about 4 minutes, whisk until smooth and creamy.

6. Transfer to the bowl of an electric mixer and allow to cool completely. Stir in chestnut puree, rum and vanilla. Gradually add powdered sugar until incorporated; whisk on high 3 to 5 minutes.

7. Unroll the cake and trim edges so they are even. Spread a ¼-in.-thick layer

of frosting evenly over the cake, leaving a ½-in. border on the long sides. Roll the cake back up.

8. Cover the exterior of the log with frosting. Allow to set for 15 minutes; use a fork to create a bark design in the frosting. Decorate with powdered sugar and holiday candy, if desired.

Serves: 8 to 10

Prep time: 35 minutes, plus cooling time

Cook time: 20 minutes

Customize Your Cake

The recipe may look complex, but Lefebvre insists that—with a little time and patience—it's simple enough for a home baker. "It's just a basic recipe," he says. "Everybody can do it."



1



2



3

1. Lefebvre has "always loved Advent calendars," like this quaint Santa version. The twins are bilingual when it comes to Christmas: "They call him Santa, but they know Père Noël too."

2. & 3. Most of the family's ornaments are from Paris.

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Sarah Michelle Gellar

BAKING & BONDING

THE ACTRESS AND COFOUNDER OF FOODSTIRS—A COOKING AND LIFESTYLE BRAND—GETS CRAFTY IN THE KITCHEN WITH HER 6-YEAR-OLD DAUGHTER CHARLOTTE

by Michelle Ward Trainor

If you ever need to find Sarah Michelle Gellar, chances are she's in her kitchen. Since launching her kid-friendly baking brand Foodstirs in October, the actress—who is mom to Charlotte, 6, and Rocky, 3, with husband (and “amazing chef”) Freddie Prinze Jr.—says “we spend pretty much 90 percent of our day there. Whether we’re cooking or cleaning up the messes we made—that’s our family space.” Especially during the holidays, when the actress tackles a long list of baking projects, like her Snowflake Brownies, made from a Foodstirs kit (see sidebar). “My kids are obsessed with snowflakes,” she says. “After *Frozen*, all anyone wants is snow!” Baking, which started as a fun after-school activity to do with her daughter, has now caught the eye of her son. “My son loves to help us,” says Gellar, 38, “especially when it comes to sampling the sweets. He likes to wait for his sister to turn around and then also eat hers.” Gellar relishes the time with her kids. “It’s great to have this experience,” she says. As an added perk, “nothing smells better than a house where baking is going on.”

Making Memories

“The pride and confidence I see in my daughter when she’s baking with me is exciting,” says Gellar.

FROM LEFT: MICHAEL SINOW/STARTRAKS; ELIZABETH LIPPMAN/FOODSTIRS2





SWEET START-UP

Gellar, along with two of her “mom friends,” created Foodstirs as a way for families to connect in the kitchen. The new line includes signature baking mixes, frostings and curated food-crafting kits. (The Snowflake Brownie kit is available for December at foodstirs.com.) The products are free of artificial preservatives, flavors and colors. Says Gellar: “We wanted to create great projects for kids but with a mix that’s better for you.”





Camila Alves

KID-FRIENDLY CHRISTMAS CRAFTS

THE LIFESTYLE EXPERT—MOM TO LEVI, 7, VIDA, 5, AND LIVINGSTON, 2, WITH HUSBAND MATTHEW McCONAUGHEY—GETS CREATIVE WITH THESE FUN FAMILY PROJECTS

By Michelle Ward Trainor



'FOOD CRAFTING IS A GREAT WAY TO GET KIDS INVOLVED IN THE KITCHEN'



Popcorn Snowmen

10 cups cooked popcorn
1 (10-oz.) package large marshmallows
¼ cup butter, cubed
¼ tsp. sea salt
M&M's Minis,
colored sugar or your favorite candies

1. Place popcorn in a large bowl.
2. In a large saucepan, combine marshmallows and butter. Cook, stirring often, over medium-low heat until melted, about 4 to 6 minutes. Pour over popcorn; add salt to taste. Let stand 5 minutes. Mix well using greased hands or with a rubber spatula or wooden spoon. Cool slightly.
3. With greased hands, shape mixture into 12 popcorn balls, 6 large (about ¾ cup) and 6 smaller (about ¼ cup). Using a toothpick or skewer, stake the small ones on top of larger.
4. Decorate as desired; let stand until set.

Makes: 6

Prep time: 15 minutes

Cook time: 5 minutes





'THIS IS EASY ENOUGH FOR MY KIDS TO MAKE ON THEIR OWN—AND IT'S ADORABLE'

Reindeer Treats

12 miniature pretzels, halved
12 fun-size Almond Joy or Mounds candy bars
Black decorating gel

12 miniature marshmallows, quartered
12 red M&M's Minis

1. Insert two pretzel halves into each candy bar to form antlers.
2. Using the decorating gel, make two dots where the eyes should be, and then gently press the cut side of two marshmallow pieces onto each candy bar. Dot marshmallows with gel.
3. Using the decorating gel, make a dot on the candy bar where the nose should be, then gently press a red M&M's Mini onto it.

Makes: 12

Prep time: 5 minutes



'MY KIDS LOVE TO CREATE THEIR OWN LITTLE DISPLAYS'

Christmas Village

Toilet-paper tubes, paper-towel tubes or a gift-wrapping-paper roll
Kid-safe paint (optional)
Colored construction paper or foam sheets ("even better" if it's sparkly)
Battery-operated small Christmas lights
Fake snow

1. Using scissors, cut the tubes into various sizes. Then cut windows and doors into the tubes of your choosing.
2. If using paint, cover the bases of the houses and let dry completely.
3. Cut construction paper in half and then roll each half into a cone shape. Staple one cone together for each tube.
4. Place the cones on top of the tubes.
5. Set up an area on a table or counter that is big enough

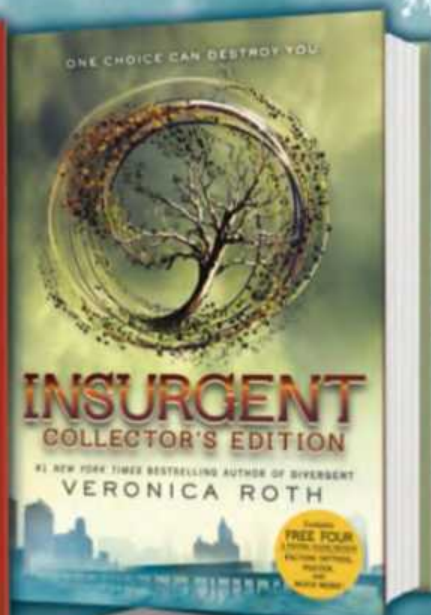
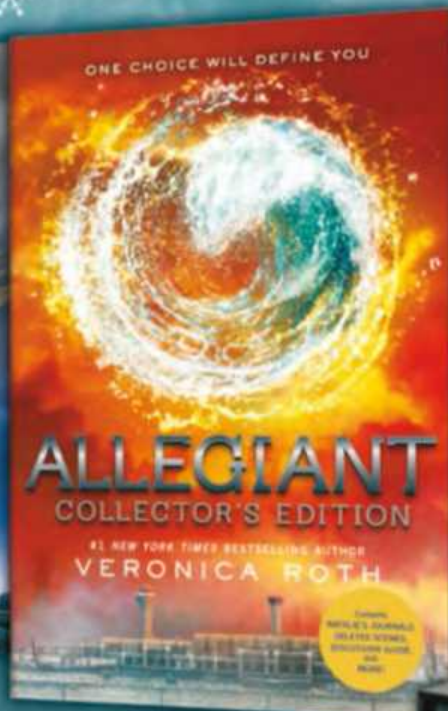


to fit the village scene. Place the string lights across the surface, then turn on the lights.

6. Place the tube "homes" on top of the string lights. Place the snow around the homes.



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Mary Giuliani BUILD A BAR!

MAKE YOUR PARTY SPECIAL WITH ONE OF THE CELEB PARTY PLANNER'S SPECTACULAR STATIONS DEVOTED TO CUSTOM COCKTAILS, CANAPES OR DESSERTS By Ana Calderone

As a caterer to the stars for more than 10 years, Mary Giuliani knows a thing or two about throwing a good party. One of her favorite tricks for a successful night: “snac-tivities!” says the author of *The Cocktail Party*. “A food or drink bar is a great way for you to give your guests a chance to interact, customize and be creative.” The elaborate buffets—which allow guests to tailor their food or drink to their personal palates—may look complex, but Giuliani, 40, swears they’re a breeze to pull together. “Everything can be store-bought,” she says. “It’s all about finding cute vessels to display all the different toppings. In the end it will serve as the core of your party because it looks so pretty.” Giuliani recommends sticking to one bar per party—and making sure you have lots of choices for customization. “If you have enough food and enough variety,” she says, “you can really please even the pickiest of guests.”

The key to throwing a good get-together is “a desire to actually be a hostess,” says Giuliani. “The more fun you have, the more fun your guests will have.”



ANTIPASTI BAR

"Reinvent the cheese board" with three soft Italian *formaggi*, three meats and an assortment of different toppings for guests to assemble. Remember to slice the cheese and the bread before serving!

What You Need:

Burrata, mozzarella, ricotta, prosciutto, pepperoni, Italian dried sausage, eggplant caponata, roasted peppers, roasted tomatoes, olive tapenade, bread, extra-virgin olive oil and balsamic vinegar.



BLOODY MARY BAR

"A batch cocktail is always a great idea when you're entertaining, because it can be done prior and it serves a lot of people," says Giuliani. Try her go-to Bloody Mary recipe (below) or just chill a bottle of Bloody Mary mix the night before and arrange a variety of add-ins on a cheese board or platter.

What You Need:

Bloody Mary mix, celery, bacon, carrots, lemons, radishes and olives.

Bloody Mary Mix

Fill a large pitcher with 6 cups tomato juice, 4 oz. vodka, $\frac{3}{4}$ cup lemon juice, 2 tsp. horseradish, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper and $\frac{1}{4}$ tsp. Tabasco sauce. Stir to combine. (For a virgin option, omit the vodka and serve the alcohol on the side.)

Serves: 6



HOW MUCH
ALCOHOL DO
YOU NEED FOR
A PARTY?



Assume 2 drinks per person in the first hour, 1 drink every hour after.

wine

7 glasses
per bottle.

Drinks

spirits

12 cocktails
per bottle.

champagne

6 flutes
per bottle.

No. of guests x 2

= No. of glasses
you should have
on hand.

WINTRY CANDY BAR

Decorate a table with vases, drink containers and punch bowls filled with candy to create a sweet goodbye point. Visitors can scoop their favorites into a small to-go bag. (Have stickers or string available to seal them.)

What You Need:

White M&M's, Sno-Caps, marshmallows, white rock candy, clear plastic bags.

Mary's Party Tips

Think small. "I don't like to serve anything that requires more than a small plate and a fork," says Giuliani. "No knives."

Set an end time. "With so many things going on during the holidays, people really like that so they can plan better."

Tidy up immediately after the party.

"Give yourself one hour to clean up," she says. "It's much easier to clean with a buzz than with a hangover."

Giuliani's book *The Cocktail Party: Eat, Drink, Play, Recover* is out now.





Indications

Tamiflu is a prescription medicine used to treat the flu (influenza) in people 2 weeks of age and older who have had flu symptoms for no more than 2 days. Tamiflu can also reduce the chance of getting the flu in people 1 year and older. Tamiflu does not prevent bacterial infections that may happen with the flu. **Tamiflu is not a substitute for an annual flu vaccination.** Do not take Tamiflu if you are allergic to oseltamivir phosphate or any of the ingredients in Tamiflu.

Important Safety Information

If you have an allergic reaction or a severe rash with Tamiflu, stop taking it and contact your doctor right away. This may be very serious. People with the flu, particularly children and adolescents, may be at an increased risk of seizure, confusion, or abnormal behavior early during their illness. Let your doctor know if you are pregnant, nursing, have heart problems, breathing problems, a

What is Tamiflu?

TAMIFLU is a prescription medicine used to treat the flu (influenza) in people 2 weeks of age and older who have had flu symptoms for no more than 2 days. TAMIFLU may also prevent the flu in people who are 1 year of age and older.

It is not known if Tamiflu is:

- effective in people who start treatment after 2 days of developing flu symptoms
- effective for the treatment of the flu in people with long-time (chronic) heart problems or breathing problems
- effective in treating or preventing flu in people with weakened immune systems (immunocompromised)
- safe and effective for treating flu in children less than 2 weeks of age or preventing the flu in children less than 1 year of age

Tamiflu does not treat or prevent illness that is caused by infections other than the flu virus, nor prevent bacterial infections that may happen with the flu.

Tamiflu does not take the place of receiving a flu vaccination. Talk to your healthcare provider about when you should receive an annual flu vaccination.

Who should not take Tamiflu?

Do not take Tamiflu if you are allergic to oseltamivir phosphate or any ingredient in Tamiflu.

Before you take Tamiflu, tell your healthcare provider if you:

- have problems swallowing Tamiflu capsules
- have kidney problems or any other medical conditions
- have a history of fructose (fruit sugar) intolerance, because Tamiflu contains sorbitol that may cause upset stomach and diarrhea in people who are fructose intolerant
- are pregnant or plan to become pregnant. It is not known if Tamiflu will harm your unborn baby
- are breastfeeding or plan to breastfeed. It is not known if Tamiflu passes into your breast milk. You and your healthcare provider should decide if you will take Tamiflu while you are breastfeeding

Tell your healthcare provider about all medicines you take, including prescription or over-the-counter medicines, vitamins, and herbal supplements.

Keep a list of medicines you take to show your healthcare provider when you get a new medicine.

How should I take Tamiflu?

- Take Tamiflu exactly as your healthcare provider tells you to. Tamiflu can be taken with food or without

THE FLU VIRUS IS A REALLY BIG DEAL.

With fever, aches, and chills, the flu virus needs a big solution: an antiviral. Antiviral Tamiflu attacks the flu virus at its source and helps stop it from spreading in the body. In studies, TAMIFLU helped shorten the time adults were sick by 1.3 days (30% sooner). At the first sign of flu symptoms, call your doctor right away.

**ANTI-FLU?
GO ANTIVIRAL**



weakened immune system (immunocompromised), kidney problems or other medical conditions, as Tamiflu may not be right for you. Also tell your doctor about any medications you are taking or if you've received a nasal-spray flu vaccine in the past two weeks. The most common side effects are mild to moderate nausea, vomiting, diarrhea and stomach pain.

Please see the Tamiflu full Prescription Information for complete important safety information.

You are encouraged to report side effects to Genentech by calling 1-888-835-2555 or to the FDA by visiting www.fda.gov/medwatch or calling 1-800-FDA-1088.

Learn more about Tamiflu Visit www.Tamiflu.com.

TAM/090215/0064

food. There is less chance of stomach upset if you take it with food

- If you miss a dose of Tamiflu, take it as soon as you remember. If it is 2 hours or less before your next dose, do not take the missed dose. Take your next dose of Tamiflu at your scheduled time. Do not take 2 doses at the same time

- If Tamiflu for oral suspension is not available or you cannot swallow Tamiflu capsules, your healthcare provider may instruct you to open Tamiflu capsules and mix the capsules' contents with sweetened liquids such as chocolate syrup (regular or sugar-free), corn syrup, caramel topping, or light brown sugar (dissolved in water)

- If your healthcare provider has instructed you to take Tamiflu oral suspension or open your Tamiflu capsules, read the detailed Instructions for Use in the full prescribing information.

Ask your pharmacist if you have any questions.

What are the possible side effects of Tamiflu?

Tamiflu may cause serious side effects, including **serious skin and allergic reactions.**

Stop taking Tamiflu and get medical help right away if you get any of the following symptoms:

- skin rash or hives
- blistering or peeling skin
- blisters or sores in your mouth
- itching
- swelling of your face, eyes, lips, tongue, or throat
- trouble breathing
- chest pain or tightness

- **Change in behavior.** People, especially children, who have the flu can develop nervous system problems and abnormal behavior that can lead to death. While taking Tamiflu, tell your healthcare provider right away if you or your child have confusion, speech problems, shaky movements, seizures, or start hearing voices or seeing things that are not really there (hallucinations).

The most common side effects of Tamiflu when treating the flu include nausea and vomiting. When preventing the flu they include nausea, vomiting, diarrhea, and stomach (abdomen) pain.

Tell your healthcare provider if you have any side effect that bothers you or does not go away. These are not all of the possible side effects of Tamiflu.

Keep Tamiflu and all medicines out of the reach of children.

General information about the safe and effective use of Tamiflu.

Medicines are sometimes prescribed for purposes other than those listed in the patient information leaflet. Do not use Tamiflu for a condition for which it was not prescribed. Do not give Tamiflu to other people, even if they have the same symptoms you have. It may harm them. If you want more information, talk with your healthcare provider.

You are encouraged to report side effects to Genentech by calling 1-888-835-2555 or to the FDA by visiting www.fda.gov/medwatch or calling 1-800-FDA-1088.

For more information, go to www.tamiflu.com.

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COOKING WITH THE STARS

7 FAMOUS FOODIES SHARE THEIR GO-TO HOLIDAY RECIPES, FROM CROWD-PLEASING COCKTAILS TO ELEGANT ENTREES

"Sangria is the perfect cocktail to start an evening of entertaining," says the singer. "It's a fresh, colorful and fun way to celebrate the holidays."



KELIS' SANGRIA

- 1 bottle Spanish red wine
- 13 oz. premium tequila or rum
- 2 cups sugar
- 1 tbsp. vanilla extract
- 1 tsp. each ground cinnamon and nutmeg
- 1 handful mint sprigs
- Cherries, grapes, apple slices and orange wedges
- 1 bottle chilled sparkling mineral water

1. Whisk together red wine and next 5 ingredients until sugar dissolves. Add mint and fruit. Cover and chill 1 to 2 hours.

2. Stir in mineral water. Transfer mixture to a glass serving container. Serve immediately.

Makes: about 2 quarts
Prep time: 10 minutes, plus time for chilling



Kelis's cookbook *My Life on a Plate* is out now.

"I came up with this recipe for Mehmet, who loves lamb," says the writer, producer, entrepreneur and wife of Dr. Oz. "The hazelnuts, mint and oregano are all flavors that remind him of his Turkish roots."



LISA OZ'S RACK OF LAMB

- 2 (1½-to-1¾-lb.) racks of lamb, bones frenched
- Fine sea salt
- Freshly ground black pepper
- ½ cup hazelnuts, finely chopped
- 2 small garlic cloves, pressed
- 2 tsp. minced fresh mint leaves
- 1 tsp. each minced fresh oregano and rosemary leaves
- 4 tbsp. extra-virgin olive oil, divided

1. Trim lamb racks of excess fat; season as desired with sea salt and pepper and let stand 15 to 30 minutes.
 2. Stir together hazelnuts and next four ingredients; set aside. Position a rack in center of oven; preheat oven to 400°.
 3. Cook lamb in 2 tbsp. hot oil in a large skillet over high heat, 2 minutes on each side or until browned. Remove from heat.
 4. Brush meaty sides of lamb racks evenly with remaining oil; cover with hazelnut mixture. Arrange lamb, crusted side up, on a rimmed baking sheet. Bake for 20 minutes, or until a thermometer inserted into thickest portion registers 125° (rare) or desired degree of doneness.
 5. Remove lamb from oven to a cutting board. Cover loosely with aluminum foil; let stand 3 to 5 minutes. Cut between bones into chops, and serve.
- Serves:** 4
Prep time: 25 minutes
Cook time: 35 minutes



The Oz Family Kitchen offers "real-food recipes."



"It's a vegan dish, but it entices everyone's taste buds—even meat eaters,'" says the actress. "It is chock-full of healthy ingredients, and it's a wonderfully clean source of energy."

PAMELA ANDERSON'S FAVORITE LENTIL BEAN STEW (AS CREATED BY CHEF DELAHNA FLAGG)

- 1 lb. red lentils
- 1 lb. green lentils
- 3 garlic cloves, peeled
- 3 tsp. kosher salt
- 1 ½-in. piece of ginger, peeled
- 4 tomatoes, cut into 1½-in. wedges
- 3 lemons, juiced
- 1 bunch kale leaves, spines removed, roughly chopped

1. Put lentils into a large pot filled with 3 quarts water. Add garlic, salt and ginger. Bring pot to a simmer.
2. Once the beans have cooked for 15 minutes, add the tomatoes.
3. When beans are soft and

- tomatoes have lost their form (about 20 minutes), turn off the heat.
 4. Add lemon juice and stir in kale leaves. Salt to taste.
- Serves:** 6 to 8
Prep time: 8 minutes
Cook time: 38 minutes





TIA MOWRY'S BROWN BUTTER GREEN BEANS

- 1 tbsp. kosher salt
- 1 lb. green beans, trimmed
- $\frac{3}{4}$ cup coarsely chopped hazelnuts
- 3 tbsp. unsalted butter
- 1 large shallot, chopped
- 1 tsp. sherry vinegar
- $\frac{1}{4}$ tsp. freshly cracked pepper
- 1 tsp. flaky sea salt
- 1 tsp. hazelnut oil

1. Stir salt and green beans into 2 quarts of boiling water in a large saucepan over medium-high heat. Return to a boil, and cook beans 2 to 3 minutes. Drain well.

2. Toast hazelnuts in a large nonstick skillet over medium-high heat 3 to 5 minutes, stirring constantly. Transfer nuts to a plate.

3. Cook butter in same large skillet about 1 minute or until golden brown. Add shallots; cook about 3 minutes or until tender, stirring often. Add green beans; cook until thoroughly heated. Stir in vinegar and toasted nuts. Sprinkle with pepper.

4. Transfer beans to serving dish. Sprinkle with sea salt; drizzle with hazelnut oil. Serve immediately.

Serves: 4
Prep time: 15 minutes
Cook time: 10 minutes

INSETS FROM LEFT: JEN LOWERY/SPASH NEWS; JUAN PICO/FAMEE.NET



"This is a dish that can stand out on its own," says the actress and star of *Tia Mowry at Home*. "I love it because it's bursting with flavor and texture!"



"We have been making it for years," the host of *Dinner at Tiffani's* says of this recipe she learned from her mom. "It's our version of cheesecake but *better*. There's not a holiday that we don't make this pie."



TIFFANI THEISSEN'S MOM'S CREAM CHEESE PIE

1½ cups graham cracker crumbs
¼ cup powdered sugar
6 tbsp. melted butter
1 tsp. ground cinnamon
12 oz. cream cheese, softened
2 large eggs
¾ cup sugar, plus 3½ tbsp., divided
3 tsp. vanilla extract, divided
1 cup sour cream

1. Preheat oven to 350°. Whisk together graham cracker crumbs and next 3 ingredients until blended. Press mixture into an 8- or 9-in. pie pan. Bake for 10 minutes. Remove to a wire rack and let cool.
2. Beat cream cheese, eggs, ¾ cup sugar and

2 tsp. vanilla at medium speed with an electric mixer until smooth. Pour into prepared crust. Bake for 20 to 30 minutes or until set. Remove to wire rack; cool 5 minutes.
3. Whisk together sour cream and remaining sugar and vanilla until smooth. Spoon mixture

evenly over pie. Bake for 10 minutes or until set. Remove to wire rack; cool completely. Cover and chill 4 to 5 hours.
Serves: 8
Prep time: 10 minutes, plus chilling
Cook time: 50 minutes



ELIZABETH CHAMBERS' DECADENT BOURBON BALLS

- 1½ cups** pecan halves
- 11 oz.** vanilla wafer cookies
- ¾ cup** dried cherries
- 1½ cups** Dutch-process cocoa, divided
- 1½ cups** powdered sugar, divided
- ⅓ cup** light corn syrup
- ¼ cup** premium bourbon
- ¼ cup** freshly squeezed orange juice
- 1 tsp.** vanilla extract
- 1 tbsp.** edible gold dust (optional)

1. Preheat oven to 350°. Bake pecans on rimmed baking sheet for 5 minutes, stirring after 3 minutes. Remove to wire rack; cool completely.

2. Pulse wafers in bowl of food processor until fine. Add cherries and pulse lightly. Add pecans; pulse mixture 3 more times.

3. Stir together crumb mixture and 1 cup each of the cocoa and powdered sugar in a large bowl. Stir in corn syrup, bourbon, orange juice and vanilla until blended; set aside.

4. Sift together remaining cocoa and powdered sugar onto a piece of waxed paper. Form the crumb mixture into ¾-in. balls. Roll balls in cocoa-sugar mixture, coating evenly. Sprinkle balls with gold dust if desired.

Makes: about 5 dozen

Prep time: 45 minutes

Cook time: 5 minutes

“Make these nostalgic holiday delights for your holiday soiree, or package them pretty as a hostess gift,” says the journalist, entrepreneur and co-owner of BIRD Bakery.



"French toast is a special-occasion breakfast at my house," says the star of *Trisha's Southern Kitchen*. "The cinnamon and pumpkin-pie spice in this recipe make it smell and taste like Christmas."



TRISHA YEARWOOD'S HOLIDAY FRENCH TOAST

3 medium-ripe bananas, mashed
3 tbsp. half-and-half
2 large eggs, lightly beaten
1½ tsp. ground cinnamon
1 tsp. pumpkin-pie spice
1 tsp. vanilla extract
1 16-oz. loaf unsliced whole wheat or white bread
6-8 tbsp. butter, divided
Powdered sugar
Maple syrup

1. Whisk together bananas and next 5 ingredients in a medium bowl; pour mixture into a pie plate. Slice bread into 6 to 8 one-in. slices; reserve remaining bread for another use.
2. Melt 2 tbsp. butter in a large skillet over medium heat. Dip 3 bread slices, one at a time, into banana mixture, turning to coat evenly; cook 2 minutes on each side or until golden.
3. Repeat procedure with remaining butter and bread. Sprinkle with powdered sugar, and serve with maple syrup.
Serves: 3 to 4
Prep time: 15 minutes **Cook time:** 10 minutes

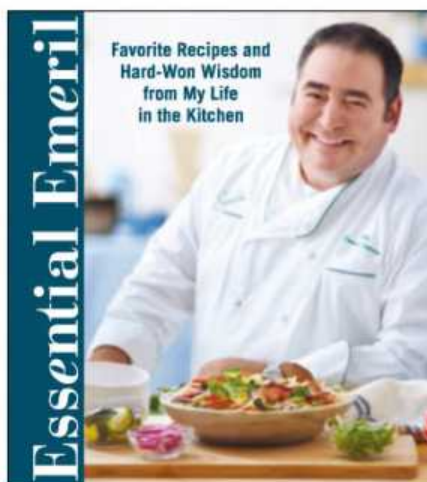


Trisha's Table is full of her "feel-good favorites."

Essential Emeril

“ Thinking back on all of the wonderful people I have learned from and the dishes I have made over the years, I knew that I had to get them all down in one place. *This book is it.*”

— Emeril Lagasse



AVAILABLE NOW
Wherever Great Books Are Sold

Impress your holiday guests with this classic recipe from *Essential Emeril*.



blueberry beignets

1 cup fresh blueberries, picked over for stems
¼ cup granulated sugar
2 large eggs, lightly beaten
1 cup half-and-half
1¾ cups bleached all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
Vegetable oil for frying
1½ cups confectioners' sugar, plus more for dusting as needed

1. In a medium bowl, combine the blueberries and granulated sugar and lightly mash together with a fork. Stir in the eggs and half-and-half.

2. In a large bowl, combine the flour, baking powder, and salt. Make a well in the center, pour in the blueberry mixture, and whisk until combined. Allow the mixture to rest 10 minutes before frying.

3. Pour enough oil to come to the maximum line in an electric fryer or halfway up the side of a deep, large, heavy-bottomed pot. Heat the oil to 360° F.

4. Using a 2-tablespoon scoop, carefully drop the batter into the hot oil, cooking 4 to 6 beignets at a time; don't crowd them. If using a deep fryer, shake the basket to loosen the beignets from the bottom

if they're sticking. Cook the beignets until golden, about 6 minutes. If you're frying them in a pot, the beignets will sink to the bottom, then float up to the top, where you can turn them for even coloring.

5. Using a slotted spoon, tongs, or a spider, transfer the fried beignets to paper towels to drain briefly, then add to a large bowl along with the confectioners' sugar, and toss to coat. Set the beignets on a serving platter. Repeat the process with the remaining batter.

6. To serve, dust the beignets a final time with confectioners' sugar, and serve hot.



Bobby Flay's NEW YEAR'S BRUNCH

*THE CELEBRITY CHEF SUGGESTS
A SPECIAL SPREAD TO START THE YEAR
OFF RIGHT* By Ana Calderone

Bobby Flay is a big fan of brunch. “It’s my favorite meal,” says the chef, 50. “It’s the perfect time to catch up with friends, rehash the goings-on of the night before or celebrate a special occasion. Plus, you get to have a drink before 5!” For this midday feast designed as the perfect follow-up to New Year’s Eve revelry, the star of the Cooking Channel’s *Brunch @ Bobby’s*—and author of a cookbook by the same name—chose easy sweet-and-savory dishes and a customizable cocktail. He notes, “The perfect remedy for a hangover is a really decadent meal.”



SMOKED SALMON AND GREEN ONION SCRAMBLE

2 oz. fresh goat cheese
8 tbsp. (1 stick)
unsalted butter,
room temperature
 $\frac{3}{4}$ tsp. kosher salt,
divided
 $\frac{3}{8}$ tsp. freshly ground
black pepper,
divided
4-6 ($\frac{1}{2}$ -in.-thick) slices
12-grain bread,
toasted
8 large eggs
8 oz. smoked wild

salmon, flaked
2 large green onions,
finely sliced

1. Stir together the goat cheese and 4 tbsp. of butter and season with $\frac{1}{4}$ tsp. salt and $\frac{1}{8}$ tsp. pepper. Spread over the warm pieces of toast.
2. Whisk the eggs until smooth and season with remaining salt and pepper.
3. Melt the remaining

butter in a large nonstick sauté pan over medium heat until it begins to shimmer. Add the eggs and slowly cook until soft curds form. Cook to desired doneness, stirring often. Remove from the heat and stir in the salmon and green onions. Spoon the eggs over the toast.
Serves: 4 to 6
Prep time: 10 minutes
Cook time: 12 minutes

"I like to serve it family-style on platters, so guests can help themselves to as much—or as little—as they want," says Flay of this "over-the-top and delicious" recipe.



YOGURT CREME BRULEE

- 16 oz. plain 2% Greek yogurt
- 1 tsp. pure vanilla extract or ½ vanilla bean, split lengthwise, seeds scraped
- 1 pt. fresh blueberries, raspberries, blackberries or strawberries (or a combination)
- 2-3 tbsp. granulated sugar
- 1 tsp. fresh lemon juice
- ½ cup granola
- 8 tsp. turbinado sugar

1. In a medium bowl, mix the yogurt and vanilla until combined. Cover and refrigerate for at least 30 minutes.

2. Put the berries in a small saucepan, add ¼ cup water, and simmer, stirring occasionally, on medium-low until just softened, about 3 minutes. Add granulated sugar to taste, and stir in the lemon juice. Let cool slightly.

3. Divide the fruit among four ramekins (about 2½ tbsp. each) and top with the granola (about 2 tbsp. each). Fill the ramekins to the top with the yogurt, discarding the vanilla bean if using. Cover and freeze for 5 minutes.

4. Sprinkle 2 tsp. of turbinado sugar over each ramekin. Caramelize the sugar with a small blowtorch by slowly sweeping the flame back and forth. Let the sugar harden, about 2 minutes, before serving.

Serves: 4

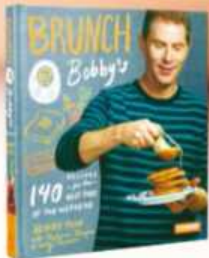
Prep time: 15 minutes, plus chilling time

Cook time: 10 minutes

“This dish combines the best of a luxurious dessert with a classic healthy breakfast for a really special brunch treat,” says Flay.

BRING ON THE BELLINIS!

"The traditional Bellini is a sweet concoction of prosecco and white peach puree. But why not mix it up a little with a selection of fruit purees, liqueurs and fresh garnishes?" suggests Flay. Guests just add a few tablespoons of puree per glass of sparkling wine—or sparkling water for a virgin option—along with a dash of liqueur (try kirsch, Chambord or peach eau-de-vie) and some fresh fruit to garnish. "This is a fun and delicious way to get your guests involved in the merrymaking."



Flay's book *Brunch @ Bobby's: 140 Recipes for the Best Part of the Weekend* is available now.



Frankie Avalon

ITALIAN CHRISTMAS EVE

*THE SINGER AND FORMER TEEN IDOL KICKS
OFF HIS HOLIDAY FESTIVITIES WITH A FAMILY-
FILLED FEAST OF THE SEVEN FISHES*

By Stephanie Emma Pfeffer



All in the Family
Surrounded by his
grandchildren, Avalon
hosts Christmas Eve
every year at his home in
Westlake Village, Calif.

When Frankie Avalon's family gathers

around the table on Christmas Eve, it's a true Italian-American celebration. In keeping with the Roman Catholic ritual of not eating meat on Christmas Eve, the family feasts on seven different—but equally delicious—seafood dishes, all prepared by the singer himself. “I do the cooking; I really do!” Avalon, 75, tells *People*. “It’s a tradition. I’ve been doing it as long as I can remember.” The star of classic ’60s movies like *Beach Party* with Annette Funicello and singer of numerous chart-toppers like “Venus” and “You Are Mine” shares some of these recipes, along with 70 other Italian classics, in *Frankie Avalon's Italian Family Cookbook: From Mom's Kitchen to Mine and Yours*.

The pages of his cookbook are also filled with memories of growing up in South Philadelphia and his road to stardom. Underneath the glitz and glamour, the entertainer has always valued the low-key comfort of being surrounded by loved ones. And that's especially true during the holiday season. “In all the years that I’ve been singing and performing—and that’s 58 years—I’ve always said no to working on Christmas Eve and Christmas Day so I can spend time with my family,” he says.

And what a family it is! Avalon and his wife, Kay—to whom he has been married for almost 53 years—have 8 children and 10 grandchildren. On Christmas Eve the entire group congregates at their house in Southern California's Westlake Village area. “We usually have 24 people over, including my sons-in-law and daughters-in-law,” says Avalon. “And sometimes with friends it goes up to 30!”

So what does it take to create a home-cooked meal for more than two dozen? An alarm clock, for one thing. “I start early in the



I'M LEAVING
MY CHILDREN
AND GRAND-
CHILDREN
A WONDERFUL
LEGACY OF
WHAT FAMILY IS
ALL ABOUT™

ITALIAN TUNA SALAD WITH ARUGULA

Dressing

- 2½ tbsp. fresh lemon juice
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- ½ cup extra-virgin olive oil

Potato Salad

- 1 lb. small, red-skinned potatoes, scrubbed
- 2 tbsp. finely sliced fresh chives
- Kosher salt and freshly ground black pepper

Tuna Salad

- 2 5- to 6-oz. cans Italian tuna in olive oil, drained
- 1 small celery stalk, finely chopped
- 2 tbsp. nonpareil capers, drained and rinsed
- 2 tbsp. finely chopped fresh flat-leaf parsley
- Pinch of hot red pepper flakes
- 5 oz. baby arugula
- 2 large ripe tomatoes, cut into ½-in. rounds
- 2 small cucumbers, scrubbed but unpeeled, cut into ¼-in. rounds
- ⅔ cup coarsely chopped pitted kalamata olives

1. To make the dressing: Whisk the lemon juice, salt and pepper in a small bowl to dissolve the salt. Gradually whisk in the oil.
2. Put the potatoes in

a medium saucepan and add enough cold, salted water to cover them by 1 inch. Bring to a boil over high heat. Reduce the heat to medium and boil until the potatoes are tender when pierced with the tip of a small knife, about 15 to 20 minutes. Drain and rinse under cold running water. Let cool for a few minutes until easy to handle.

3. Slice the potatoes into thin rounds and transfer them to a medium bowl. Add 3 tablespoons of the dressing to the warm potatoes and toss. Let cool until tepid. Stir in the chives. Season to taste with the salt and pepper. Cover and refrigerate until ready to serve.

4. Stir the tuna, celery, capers, parsley and red pepper flakes with 3 tablespoons of the dressing in a medium bowl.

5. Spread out the arugula on a deep serving platter. Heap the tuna in the center, and arrange individual mounds of the potato salad, tomatoes, cucumbers and olives around the tuna. Drizzle the vegetables with the remaining dressing. Toss the salad at the table just before serving.

Serves: 4
Prep time: 20 minutes
Cook time: 45 minutes



Avalon's
cookbook is
available now.



Look for imported Italian tuna at specialty food stores, Italian delis and fine supermarkets.

FRANKIE'S FAMOUS CRAB MARINARA

What's an Italian meal without red sauce? One of Avalon's Christmas Eve favorites is his special crab marinara. "It's so easy to make," he says. "Take a full Dungeness crab—cleaned and cracked—and put it in a saucepan with olive oil, garlic powder and a bottle of clam juice. That's a little trick my mom used to do!" he says. "Add a few cans of crushed tomatoes, salt and pepper, and it's on its way!"



morning, making the sauces and cleaning and marinating the fish." And prepping in advance is out of the question. "There's not much to do beforehand because you want the fish to be as fresh as possible," he explains.

Once the day gets rolling, the kitchen becomes a buzzing hub of activity. "There's a lot going on—kids coming and going—and everybody has a job to do," says Avalon, who adds that Kay is the "master sergeant and organizational expert" who keeps everyone in line. "We set up a big table and make a buffet of all the dishes." In addition to Avalon's fish options—favorites include Swordfish Kebabs and Shrimp Scampi—"everyone brings a little something, be it salad, dessert or cookies."

And then it's time to enjoy. "The most important thing to me is family. I'm leaving my children and grandchildren with a wonderful legacy of what family's all about." After the meal, the whole group participates in a gift exchange—"nothing can be more than \$10"—and they all go to church. "I try to educate my grandchildren about the true meaning of Christmas."

Fortunately, he gets to enjoy family time more than once a year. "Want to know how lucky I am? They all live within 10 miles of our house," he says. "I am blessed." ●

Don't marinate the fish for more than an hour, warns Avalon. "The acid can 'cook' it and change the flavor."

SWORDFISH KEBABS

- ½ cup extra-virgin olive oil, divided
- ¼ cup dry white wine, such as Pinot Grigio
- Finely grated zest of 1 lemon
- 2 tbsp. fresh lemon juice
- 2 tsp. Dijon mustard
- ½ tsp. kosher salt
- ½ tsp. hot red pepper flakes
- 2 tbsp. coarsely chopped fresh basil
- 2 lbs. swordfish, cut 1-in. thick, skin removed
- 2 red bell peppers, cored, seeded and cut into 24 pieces about 1½-in. square
- Lemon wedges, for serving

1. In a blender, combine ¼ cup oil, wine, lemon zest and juice, mustard, salt and red pepper flakes until thickened. Add the basil and pulse until the leaves are minced. Reserve ¼ cup of marinade. Pour remaining marinade into a 1-gallon, self-sealing plastic bag. Cut the swordfish into 1½-in. chunks. Add the swordfish to the marinade, close the bag, and refrigerate, turning occasionally, for 30 minutes to 1 hour, no longer.
2. Preheat a grill over medium-high heat.
3. For each kebab, thread 3 to 4 swordfish chunks,

- alternating with 4 red bell pepper pieces, onto a skewer. (If using bamboo skewers, soak them in water for 30 minutes.) Lightly brush the kebabs with ¼ cup olive oil.
4. Grill the kebabs, with the lid closed as much as possible, turning once or twice, until the swordfish is just opaque when pierced at the center, about 8 to 10 minutes. Transfer to a platter; drizzle with reserved marinade. Serve hot, with lemon wedges.
- Serves:** 6
Prep time: 15 minutes, plus marinating
Cook time: 10 minutes

SHRIMP SCAMPI

- 2 tbsp. olive oil
- 2 garlic cloves, thinly sliced
- 1½ lbs. jumbo shrimp (21–25 per pound), peeled and deveined
- ½ cup dry white wine, such as Pinot Grigio or dry vermouth
- ½ tsp. finely grated lemon zest
- 2 tbsp. fresh lemon juice
- ¼ tsp. red pepper flakes
- 2 tbsp. cold unsalted butter, cut into ½-in. cubes
- Kosher salt
- 2 tbsp. finely chopped flat-leaf parsley

1. Heat the oil and garlic together in a large skillet over medium-high heat, stirring often, just until the garlic starts to turn golden brown, about 1 minute. Add the shrimp and cook, stirring occasionally, just until the shrimp are opaque, about 2 to 3 minutes.

2. Add the wine, lemon zest and juice, and red pepper flakes. Bring the mixture to a full boil, stirring often. Using a slotted spoon, transfer the shrimp to a platter. Off the heat, add the butter and stir until it has melted and slightly thickened the sauce. Season to taste with salt. Stir in the parsley. Return the shrimp to the sauce and serve.

Serves: 4

Prep time: 10 minutes

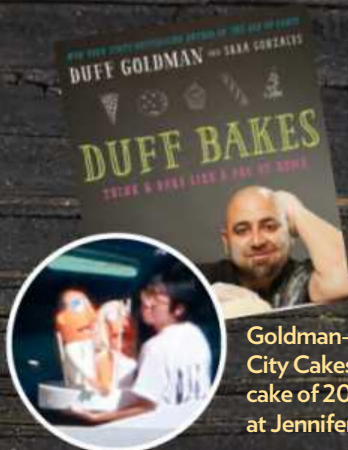
Cook time: 15 minutes

"If you like more garlic or lemon, go for it!" says Avalon of adapting this crowd pleaser. "Serve over linguine or sop up with focaccia."



Duff Goldman THE DARK SIDE

*HOLIDAY CHEER, IN CHOCOLATE FORM!
THE ACE OF CAKES CHEF'S CLASSIC CAKE WILL BE
THE STAR OF ANY SOIREE*



Goldman—author of *Duff Bakes*—is the founder of Charm City Cakes, which created the most high-profile wedding cake of 2015: the Muppet-inspired confection (left) served at Jennifer Aniston's August nuptials to Justin Theroux.





Duff Goldman

DUFF'S CHOCOLATE CAKE WITH AMERICAN BUTTERCREAM ICING

For the cake:

- 2 cups all-purpose flour
- 2 cups sugar

- 1 tsp. baking soda
 - 1 tsp. kosher salt
 - 1 cup butter
 - ½ cup brewed coffee
 - ⅓ cup unsweetened cocoa powder
 - 3 extra-large eggs
 - ½ cup buttermilk
 - 2 tsp. vanilla extract
- American Buttercream Icing

1. Preheat oven to 350°. Grease and flour 2 (9-in.) round cake pans. Line bottom of pans with parchment paper. Grease tops of paper.
2. Whisk together flour and next 3 ingredients in a large bowl.
3. Melt butter in a medium saucepan over medium heat, stirring often. Whisk in coffee, cocoa powder and ½ cup water; cook for 1 minute,

- stirring constantly. Whisk butter mixture into flour mixture until blended.
4. Whisk together eggs, buttermilk and vanilla. Add to flour mixture, whisking until blended and smooth. Pour batter evenly into prepared pans. Bake at 350° for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 15 minutes; remove from pans and cool completely on wire racks.
 5. Frost with American Buttercream.
- Makes:** 9-in. layer cake
Prep time: 1 hour, 35 minutes
Cook time: 35 minutes

For the icing:

- 2 cups butter, softened
- 6 cups powdered sugar
- ¼ cup milk
- 1 to 2 tsp. vanilla extract
- Pinch of kosher salt

1. Combine all ingredients in bowl of electric mixer. Beat on low speed with whisk attachment 1 to 2 minutes or until smooth. Then beat at medium speed until creamy, stopping to scrape down sides of bowl as needed. Use immediately or store in an airtight container. (At room temperature, lasts up to 24 hours; or refrigerate up to 2 weeks. Rewhip chilled buttercream before using.)
- Makes:** About 5 cups
Prep time: 10 minutes



The secret to this decadent dessert? The buttermilk adds an element of acidity, says Goldman, while the java subtly enhances the chocolate flavor. "You'll never taste the little bit of coffee," he promises. "It's not bitter."

A close-up photograph of a gingerbread cupcake. The cupcake is in a red and pink striped paper liner. It has a thick swirl of white frosting on top, and a small gingerbread man cookie is placed on the frosting. The background is a teal-colored surface.

"These spiced gingerbread cupcakes are moist, flavorful and undeniably festive—the perfect treat for the holidays," says Quinn.

Sally McKenney
Quinn

FESTIVE TREATS

*PREHEAT THOSE OVENS! THE
COOKBOOK AUTHOR AND BLOGGER FOR
SALLY'S BAKING ADDICTION SHARES 4 OF HER
FAVORITE SEASONAL DESSERTS*



Sally McKenney Quinn

SALLY'S GINGERBREAD CUPCAKES WITH CREAM CHEESE FROSTING

- $\frac{3}{4}$ cup unsalted butter, divided, softened to room temperature
- $\frac{1}{2}$ cup packed light brown sugar
- 1 large egg, at room temperature
- $\frac{1}{2}$ cup molasses
- 2 tsp. vanilla extract, divided
- $1\frac{1}{3}$ cups all-purpose flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{2}$ tsp. nutmeg
- $\frac{1}{4}$ tsp. ground allspice
- $\frac{1}{2}$ cup milk, at room temperature
- 8 oz. cream cheese, softened to room temperature
- 2 cups confectioners' sugar
- 1 tbsp. heavy cream
- Gingerbread men candy (optional)

1. Preheat oven to 350°. Line a 12-count muffin pan with cupcake liners. Set aside.
2. To make the cupcakes, in a large bowl using a handheld or stand mixer fitted with a paddle attachment, beat $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup brown sugar together on medium speed until creamy. Beat in the egg until combined, scraping down the sides and bottom of the bowl as needed. Beat in the molasses and 1 tsp. vanilla extract on medium speed until combined.
3. In a medium bowl, mix

the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg and allspice together until combined. With the mixer running on low speed, slowly pour the dry ingredients into the wet ingredients, then pour in the milk. Mix until just combined. Scrape down the sides and bottom of the bowl as needed.

4. Evenly distribute batter into the muffin liners. Bake for 19-21 minutes or until a toothpick inserted in the center comes out clean.

Allow to cool completely before frosting.

5. To make the frosting, in a medium bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and $\frac{1}{4}$ cup butter together on medium speed until smooth, about 2 minutes. Add the confectioners' sugar, cream and 1 tsp. vanilla extract. Beat for 2 minutes until fully combined and creamy. Frost cupcakes. Add gingerbread men candies as garnish.

Makes: 12 cupcakes

Prep time: 12 minutes, plus cooling

Cook time: 21 minutes



CANDY CANE KISS COOKIES

- $\frac{1}{2}$ cup unsalted butter, at room temperature
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 1 large egg, at room temperature
- 1 tsp. vanilla extract
- 1 cup all-purpose flour
- $\frac{1}{2}$ cup plus 2 tbsp. unsweetened cocoa powder
- 1 tsp. baking soda
- $\frac{1}{8}$ tsp. salt
- 1 tbsp. milk
- $\frac{1}{2}$ cup confectioners' sugar
- 20 Hershey's Candy Cane Kisses

1. In a large bowl using a handheld or stand mixer fitted with a paddle attachment, beat the butter, granulated sugar

and brown sugar together on medium speed until creamy. Beat in the egg until combined, scraping down the sides and bottom of the bowl as needed. Beat in the vanilla extract on medium speed until combined.

2. In a medium bowl, mix the flour, cocoa powder, baking soda and salt together until combined. With the mixer running on low speed, slowly pour the dry ingredients into the wet ingredients, then add the milk. Mix until just combined. Scrape down the sides and bottom of the bowl as needed (cookie dough will be sticky). Chill for at least 2 hours.

3. Preheat oven to 350°.

Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

4. Roll dough into balls, a little more than 1 tbsp. ($1\frac{1}{2}$ -in. scoop) of dough each. Roll each ball in confectioners' sugar to coat heavily. Bake for 10-12 minutes. Allow the cookies to cool on the baking sheet for about 5-10 minutes. Press a Hershey Kiss into the center and immediately put the cookie sheet into the freezer for 5 minutes. Doing this will prevent the kiss from melting.

Makes: 20 cookies

Prep time: 20 minutes, plus chilling

Cook time: 12 minutes



"I give these cookies out to all my friends and my husband's coworkers, and then everyone begs me for the recipe," says Quinn. "Besides being a crowd favorite, they're so simple!"

"I've been told this is one of my best recipes," she says. "Nothing is quite as comforting as a warm piece of fresh-baked cranberry bread on a chilly morning."

ORANGE CRANBERRY BREAD

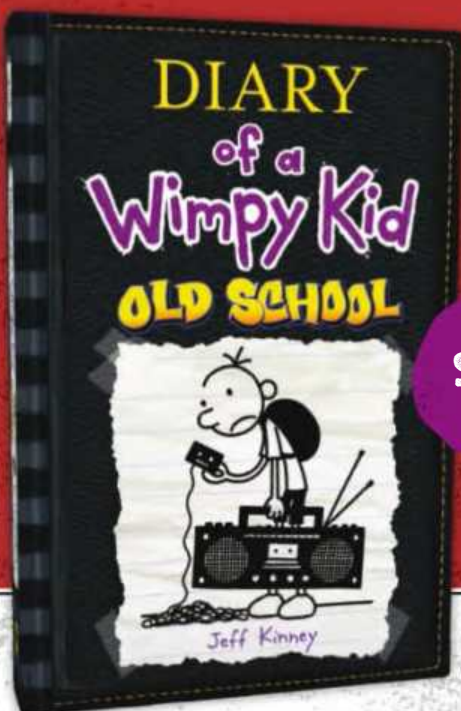
2¼ cups all-purpose flour, divided
½ cup plus 2 tbsp. granulated sugar, divided
½ tsp. ground cinnamon
3 tbsp. unsalted butter, chilled and cubed
1 tsp. baking soda
½ tsp. salt
1 cup chopped cranberries, fresh or frozen
½ cup chopped pecans
1 large egg, at room temperature
½ cup packed light brown sugar
1 cup buttermilk
⅓ cup vegetable oil
1 tsp. vanilla extract
2 tbsp. orange zest
1 cup confectioners' sugar
2 tbsp. orange juice

1. Preheat oven to 350°F. Grease and lightly flour a 9-in. x 5-in. loaf pan.
2. For the streusel, toss ¼ cup flour, 2 tbsp. granulated sugar, and cinnamon together in a medium bowl. Cut in the cold butter with a pastry cutter until pea-size crumbs form.
3. For the bread, mix 2 cups flour, baking soda, salt, cranberries and pecans together in a large bowl. Set aside. In a medium bowl, whisk the egg, brown sugar and ½ cup granulated sugar together until combined. Whisk in the buttermilk, oil, vanilla and orange zest. Slowly pour the wet ingredients into the dry ingredients and gently whisk until combined.

4. Pour the batter into prepared loaf pan. Top evenly with streusel, pressing the streusel down gently into the top of the bread so it sticks.
5. Bake the bread for 1 hour to 1 hour and 15 minutes. (Poke the center of the bread with a toothpick; if it comes out clean, the bread is done.) Allow bread to cool completely in the pan on a wire rack.
6. To make the glaze, whisk the confectioners' sugar and orange juice together in a small bowl. Remove bread from pan, then drizzle with the glaze.
Makes: 1 loaf
Prep time: 20 minutes
Cook time: 1 hour, 15 minutes

SALLY MCKENNEY GUINN/2

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BAKED CARAMEL CORN

- 10 cups air-popped popcorn
- 1 cup packed light brown sugar
- ¼ cup light corn syrup
- ½ cup unsalted butter
- ⅛ tsp. cream of tartar
- ½ tsp. salt
- ½ tsp. baking soda

1. Preheat oven to 200°. Spread the popcorn out onto a large, foil-lined and lightly greased baking sheet. Set aside.
2. Combine the sugar, corn syrup, butter, cream

of tartar and salt in a medium saucepan over medium heat. Stir constantly and bring to a simmer. Allow to simmer for 3 minutes. Remove from the heat and quickly stir in the baking soda. Pour the caramel over the popcorn tray and stir gently until all the kernels are coated.

3. Bake for 1 hour, stirring every 20 minutes. Allow to cool on the baking sheet, then break apart any large clusters. (You can cover the popcorn tightly once cooled and store for up to 2 weeks.)

Makes: 10 cups

Prep time: 15 minutes

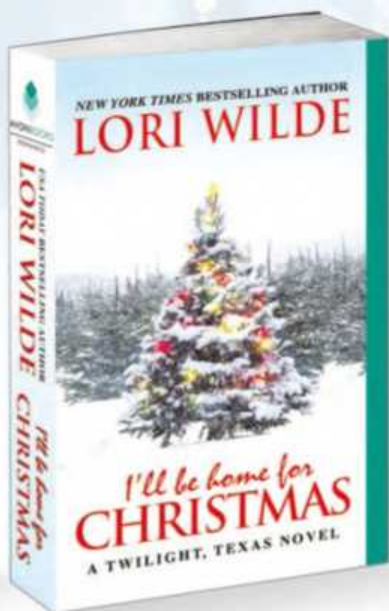
Cook time: 1 hour, 20 minutes

"This recipe comes straight from my grandmother," says Quinn. "She made it every year while I was growing up, and I took over the tradition."

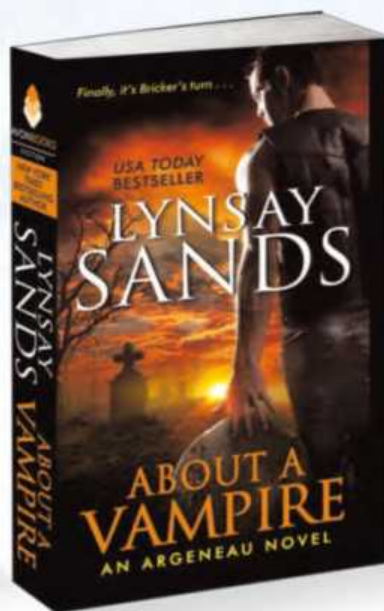
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NICK & DREW LACHEY'S 'THE GIFT'

A sweet-and-spicy cranberry concoction from Lachey's bar in Cincinnati

1 cup sugar
1 (8-oz.) bag fresh or frozen cranberries
6-8 whole cloves
1½ oz. spiced rum
½ oz. lemon juice
1 dash orange bitters

To make cranberry syrup, bring 2 cups water, sugar, cranberries and cloves to a boil in a small saucepan. Reduce to simmer and cook for 15 minutes. Let cool and strain. (Store left-over syrup in an airtight container in the fridge.) In a shaker filled with ice, add rum, ¾ oz. cranberry syrup, lemon juice and bitters. Pour into an ice-filled glass.



SAMMY HAGAR'S 'MAUI ROCKER'

Spring break in a glass from Cabo Wabo Cantina in Cabo San Lucas, Mexico

1½ oz. rum
1½ oz. pineapple juice
1 oz. sour mix
½ oz. orange curaçao
¼ oz. grenadine
Orange wedge, for garnish

Add first five ingredients to a cocktail shaker filled with ice. Shake and strain into an ice-filled punch glass. Garnish with orange wedge. Adapted from Hagar's book *Are We Having Any Fun Yet?*

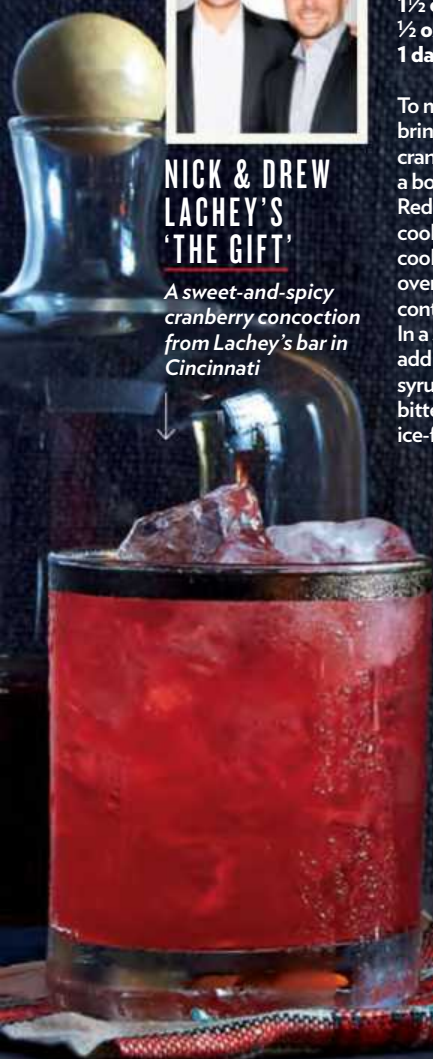


KEVIN COSTNER'S 'THE STAR'

An almond-kissed aperitif from Diamond Lil's in Deadwood, S. Dak.

1 oz. chilled amaretto
2 dashes bitters
3 oz. chilled prosecco or champagne
Star anise, for garnish

In a champagne flute, add amaretto and bitters. Fill to top with prosecco and garnish with star anise.





CHANNING TATUM'S 'THE SIN 'TINI'

A surprisingly smooth twist on a martini from Saints & Sinners in New Orleans

2 oz. tequila
1 oz. apple juice
1 oz. cranberry juice cocktail
Pinch of cinnamon
Lemon peel, for garnish

In a cocktail shaker filled with ice, shake all ingredients except lemon peel. Pour into a martini glass and garnish with lemon peel.



DIERKS BENTLEY'S 'THE DIERKS DRAM'

An updated take on the old-fashioned from Whiskey Row in Scottsdale, Ariz.

½ cup sugar
3 cinnamon sticks
2½ oz. bourbon
½ oz. lemon juice

To make cinnamon syrup, bring sugar, 2 cinnamon sticks and ½ cup water to a boil in a small saucepan. Reduce to simmer and cook for 15 minutes. Discard cinnamon sticks and let cool. (Store leftover syrup in an airtight container in the fridge.) In a cocktail shaker filled with ice, add bourbon, 1 oz. cinnamon syrup and lemon juice. Shake well and pour into an ice-filled rocks glass. Garnish with cinnamon stick.



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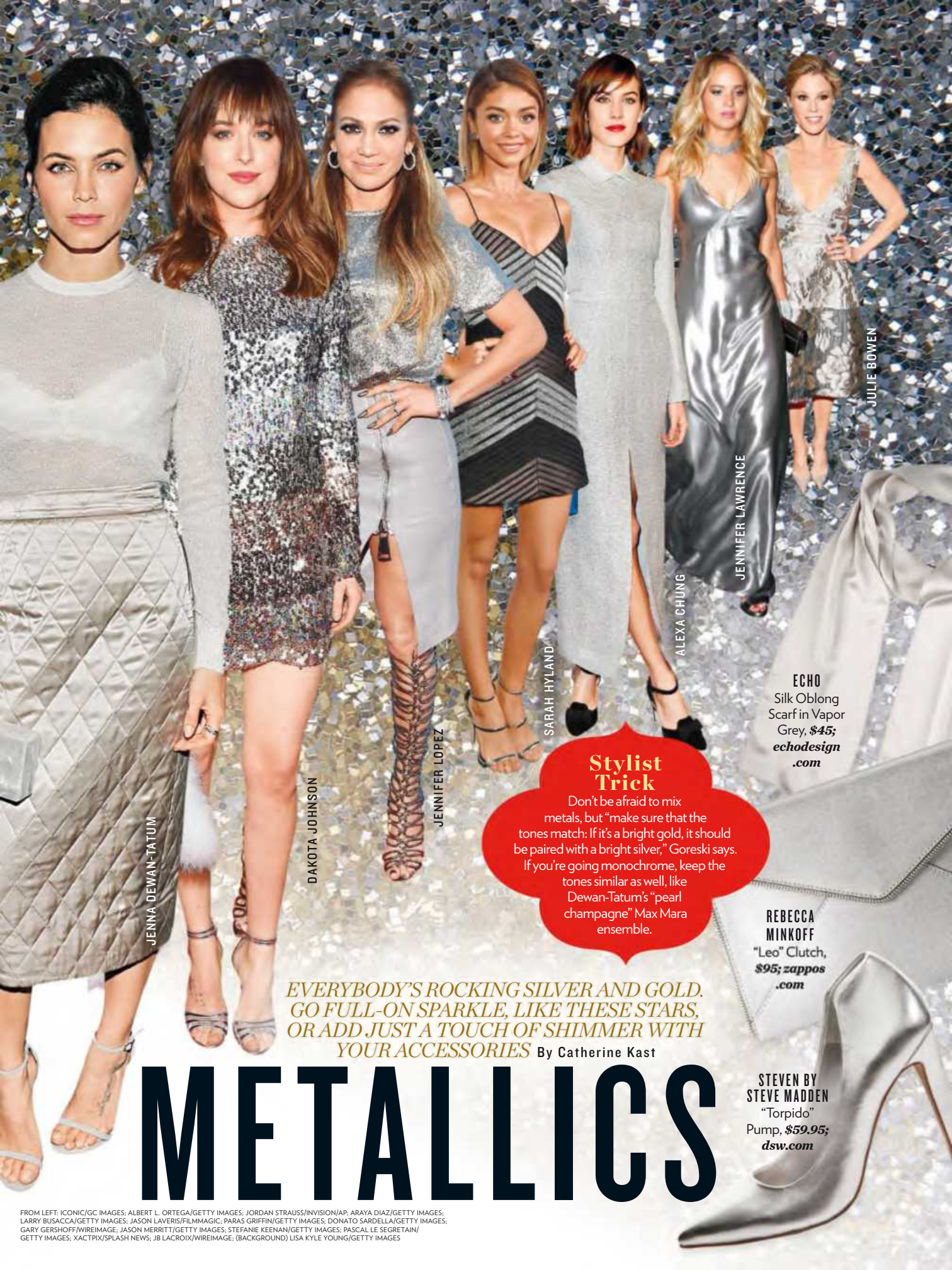
TEVOLIO
Beaded Metal
Handbag,
\$24.99;
target.com

Why It's a Trend

Metallics "make us think of glamour," says stylist Brad Goreski, who dresses Jenna Dewan-Tatum and Sarah Hyland, shown here. One rule to follow? "Show some skin, whether it's legs, arms or cleavage," he says. "Otherwise you could end up looking like a disco ball or the Oscar statue!"

Hot for the Holidays

MAJOR



JENNA DEWAN-TATUM

DAKOTA JOHNSON

JENNIFER LOPEZ

SARAH HYLAND

ALEXA CHUNG

JENNIFER LAWRENCE

JULIE BOWEN

Stylist Trick

Don't be afraid to mix metals, but "make sure that the tones match: If it's a bright gold, it should be paired with a bright silver," Goreski says. If you're going monochrome, keep the tones similar as well, like Dewan-Tatum's "pearl champagne" Max Mara ensemble.

EVERYBODY'S ROCKING SILVER AND GOLD. GO FULL-ON SPARKLE, LIKE THESE STARS, OR ADD JUST A TOUCH OF SHIMMER WITH YOUR ACCESSORIES By Catherine Kast

ECHO
Silk Oblong Scarf in Vapor Grey, \$45; echodesign.com

REBECCA MINKOFF
"Leo" Clutch, \$95; zappos.com

STEVEN BY STEVE MADDEN
"Torpido" Pump, \$59.95; dsw.com

METALLICS

FROM LEFT: ICONIC/GC IMAGES; ALBERT L. ORTEGA/GETTY IMAGES; JORDAN STRAUSS/INVISION/AP; ARAYA DIAZ/GETTY IMAGES; LARRY BUSACCA/GETTY IMAGES; JASON LAVERIS/FILMMAGIC; PARAS GRIFFIN/GETTY IMAGES; DONATO SARDILLA/GETTY IMAGES; GARY GERSHOF/WIREIMAGE; JASON MERRITT/GETTY IMAGES; STEFANIE KEENANI/GETTY IMAGES; PASCAL LE SEGRETAIR/GETTY IMAGES; XACTPIX/SPLASH NEWS; JB LACROIX/WIREIMAGE; (BACKGROUND) USA KYLE YOUNG/GETTY IMAGES



RASHIDA JONES

Cat Eye Tip!

Draw your line using brown eye shadow and an angled brow brush, then go over it with black cream liner, says Greenberg.

ON JONES, GREENBERG USED NARS Eyeliner Stylo in Carpates, \$27; narscosmetics.com

3 Ways to Get PARTY PRETTY!

THESE EASY HOLIDAY BEAUTY IDEAS GUARANTEE GLAM LOOKS ALL SEASON LONG By Jackie Fields



BRIE LARSON

CAT EYES

Winged liner "instantly makes you look classy and cool," says pro Jamie Greenberg, who amped up Rashida Jones's eyes with a felt-tip eyeliner pen that "slides on so easily." Colorful cat eyes are also in season (check out Brie Larson, left). But make sure the hue you choose is subtle and complements—rather than competes with—your outfit.



ANNE HATHAWAY

MATTE NAILS

A shine-free manicure is sophisticated. Anne Hathaway's pro Elle suggests pairing a rich tone such as burgundy or navy with a matte base and top coat.

ELLE USED DERMELECT Matte-iculous Matte Base & Top Coat, \$16; dermelect.com

CRANBERRY LIPS

Swap your classic red lip color for bold berry. "It is fun, vibrant and a little less expected," says Rachel McAdams's pro Mélanie Inglessis. Her tip: Apply matte lipstick, which tends to last longer. Then, if you want a touch of shine, dab the center of lips with a similarly colored gloss.



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Holiday Gift Guide



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◀ BENEVOLENCE LA'S WATER DROPLET PENDANT NECKLACE

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▲ NOAH'S ARK GO FISH

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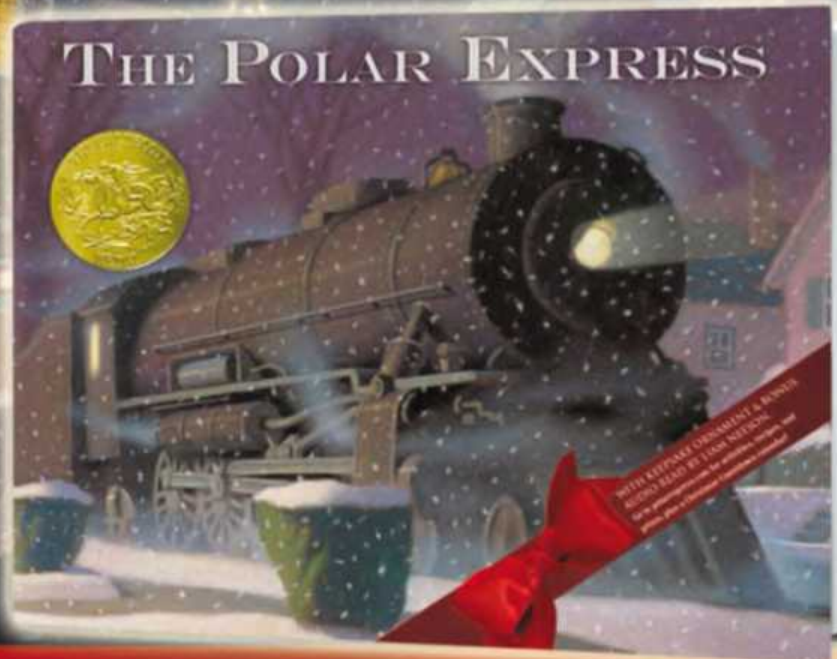
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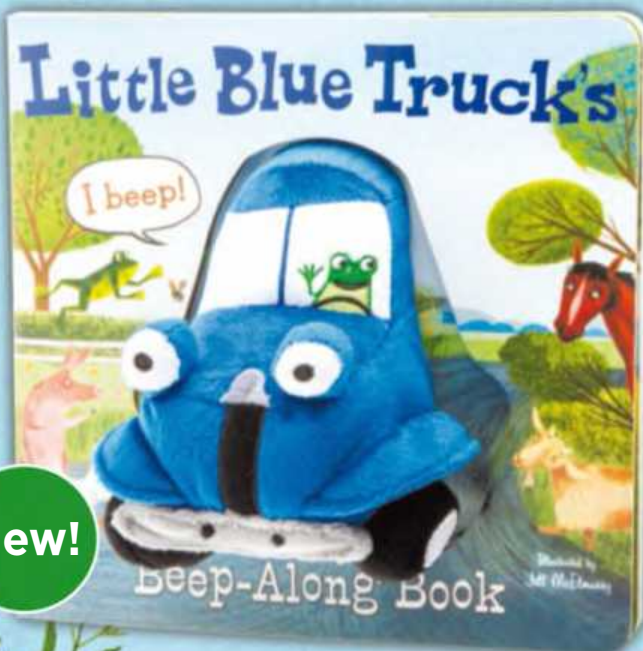
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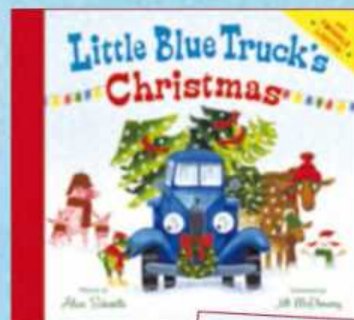
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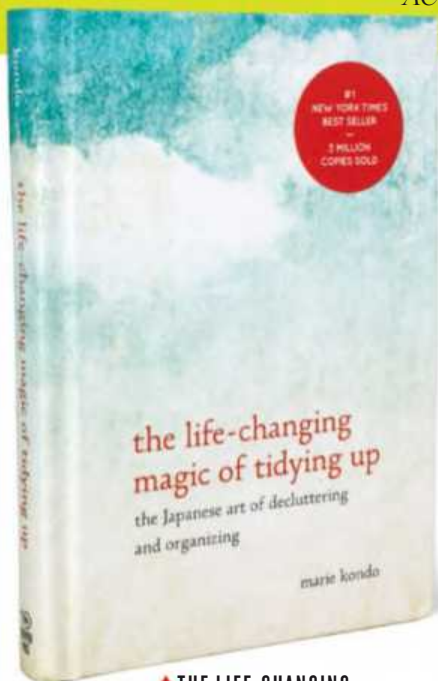
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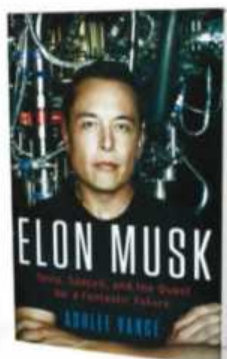
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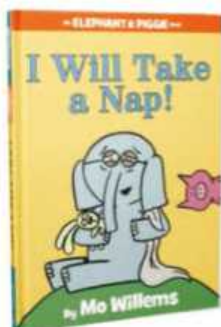
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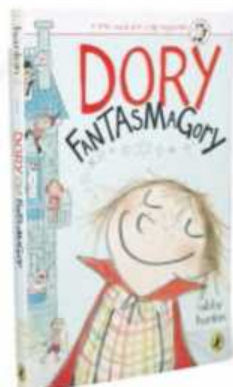


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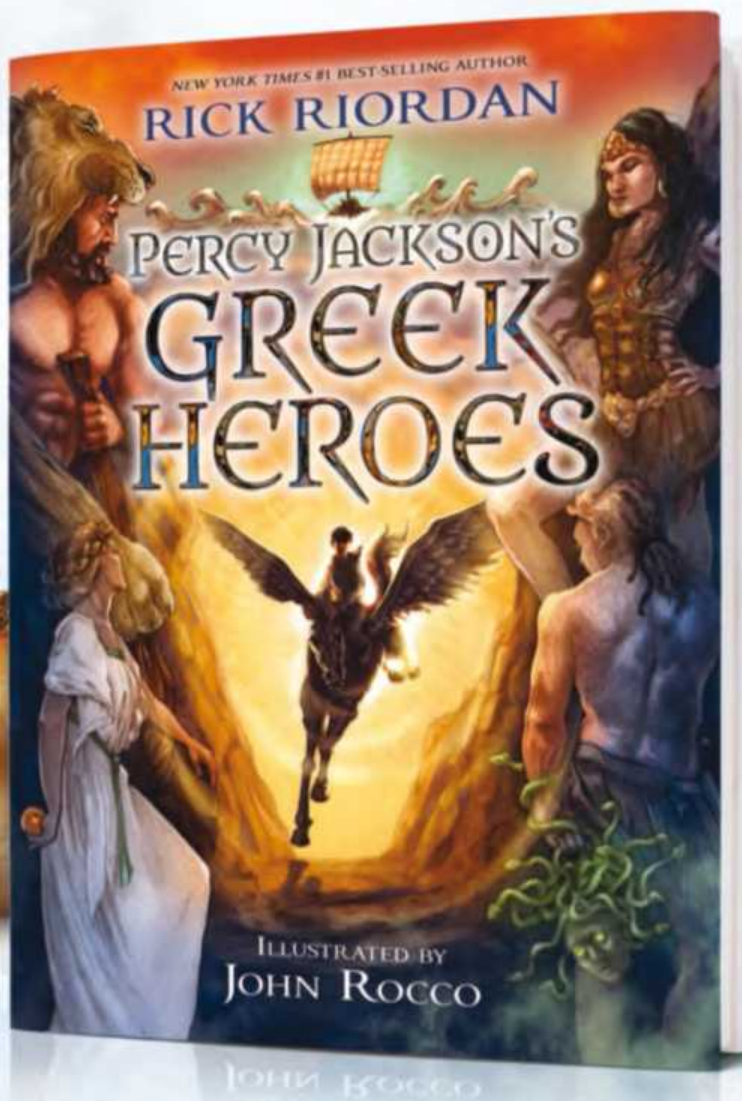
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